

David's Indian Coconut Shrimp

Ingredients:

- 1-1.5 Pounds of boiled shrimp or (baked fish or chicken)
- 1 Bunch of green onions (chopped) or small white onion (minced) [optional]
- 1/2 Cup of minced fresh cilantro leaves
- 1/2 Tsp of ground cumin seed
- 1/4 Tsp of red pepper
- 1/4 Tsp of salt
- 2 Tsps of curry powder
- 1 14 oz can of fire roasted tomatoes
- 1 14 oz can of coconut milk
- 1 4 oz can of diced green chili peppers (or 1 chopped fresh green chili pepper)
- 1/2 Cup of shredded coconut
- 1 Tbsp garam masala

Method:

Boil shrimp and drain ahead of time or buy already cooked shrimp, or
bake fish (I use Tilapia filets) or chicken (I use thin sliced breast meat) ahead of time

In a large, deep skillet heat a small amount of coconut oil.
Add and sauté onions over medium heat,
Next add the can of green chilies (drained) or chopped fresh chilies.
Continue sauté and add in the roasted tomatoes (drained),
Stir in ground cumin seed, red pepper, salt, and curry powder.
When all ingredients are hot and well mixed reduce heat to low,
Add the can of coconut milk and blend in with other ingredients,
Next add shredded coconut stir in to the other ingredients,
Next add the shrimp or other meat and mix with the sauce.
Let simmer until meat is heated and turn the heat off.

If ready to serve, remove skillet from the heat source and sprinkle with the gram masala as a garnish. If not ready to serve, place a lid on the skillet and let stand until ready to serve.
The residual heat from the heating source should keep the dish warm for a short wait.
When ready to serve, remove lid and sprinkle with gram masala.

Serve this dish over brown basmati rice.
I soak my rice for an hour or longer with a little lime juice in the water.
Stir occasionally while soaking.
Thoroughly drain rice before adding to cooking water.
I put a couple of tablespoons of coconut oil in my cooking water and a bay leave.
Add salt to cooking water according to taste.
I cook my rice in an electric rice cooker.

