

# Shrimp In Yellow Curry

## Shrimp In Yellow Curry

2 tablespoons peanut or vegetable oil  
1 cup minced onion  
1 tablespoon minced garlic  
1 tablespoon minced galangal or ginger  
1 teaspoon minced hot chili, or crushed red pepper flakes, or to taste  
1 tablespoon curry powder, or to taste  
1 cup fresh or canned coconut milk  
1  $\frac{1}{2}$  to 2 pounds medium-to-large shrimp, peeled  
Salt and freshly ground black pepper  
2 tablespoons nam pla (fish sauce), or to taste  
 $\frac{1}{4}$  cup minced cilantro or mint leaves

### Method

1. Place the oil in a large, deep skillet and turn the heat to medium. Add the onion, garlic, ginger, and chilies and cook, stirring frequently, until the vegetables are tender and the mixture pasty. Add the curry and cook, stirring, another minute.
2. Add the coconut milk and raise the heat to medium-high. Cook, stirring occasionally, until the mixture is nearly dry. Add the shrimp, a few pinches of salt and a little black pepper and cook, stirring frequently, until the shrimp release their liquid (the mixture will become quite moist again) and turn pink.
3. Add half the nam pla, stir, then taste and add the rest if necessary. Garnish with cilantro and serve with white or sticky rice.

Source: New York Times (4 servings)