

## Indian Coconut Curry shrimp

Adapted from Kroger recipe

Serves 2

8-10 large deveined shrimp

Indian Coconut Curry Sauce (*PRIVATE selection brand*)

1 tablespoon vegetable oil or ghee



Photography Henri T. de Hahn

1. Heat 1 tablespoon of oil in a large skillet over medium high heat. Add all shrimp and sauté about 3 minutes or until shrimp are pearly & opaque, but still a little pink.
2. Reduce heat and add  $\frac{1}{4}$  to  $\frac{1}{2}$  jar of Coconut Curry Sauce and simmer for 3-5 minutes.