



Madras Curry Shrimp

From dulcetcuisine.com

2 T olive oil
1 onion, sliced
1 red or green pepper, sliced
1/2 t dried crushed red chilies (optional)

1 lb large shrimp, shelled and deveined
3/4 c Dulcet Mild Indian Curry Sauce*
1 c unsweetened coconut milk
fresh lime wedges

1. Heat oil in skillet over medium high heat.
 2. Add onion and pepper, sauté 4 minutes.
 3. Add shrimp and crushed chilies if using, cook until the shrimp just turn a light pink (2-3 minutes).
 4. Add the Dulcet Mild Indian Curry Sauce and coconut milk, increase heat and cook until the sauce slightly thickens.
 5. Serve over rice, with lime wedge garnish.
- Serves two



*Mild Indian Curry Sauce is gluten-free.

Notes: _____

From our test kitchen:
Can be served over noodles
instead of rice.