

Helergon Kitchen

Creamy Thai Coconut Shrimp Curry

15 min Prep time	**20 min** Cook time	**35 min** Total time
4 Servings	**Easy** Difficulty	**Thai** Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb (450g) shrimp, peeled and deveined
- [ ] 1 can (14 oz) full-fat coconut milk
- [ ] 2 tbsp red Thai curry paste
- [ ] 1 stalk lemongrass, bruised and sliced thin
- [ ] 1 thumb-size piece galangal, thinly sliced
- [ ] 2 cloves garlic, minced
- [ ] 1 tsp ginger, grated
- [ ] 1 tbsp fish sauce
- [ ] 1 tbsp lime juice
- [ ] 1 tsp palm sugar or brown sugar
- [ ] 1 tbsp vegetable oil
- [ ] Fresh Thai basil leaves for garnish

Optional Add-ins

- [ ] 1 red bell pepper, sliced
- [ ] 1 cup snap peas

Instructions

1. Heat the oil in a large skillet over medium heat; add the lemongrass, galangal, garlic, and ginger, and sauté until fragrant, about 2 minutes.
2. Stir in the red curry paste, cooking for another minute to release its aromas, then pour in the coconut milk, whisking gently to blend.
3. Bring the sauce to a gentle simmer, add the fish sauce, lime juice, and sugar, and let it thicken slightly, about 5 minutes.
4. Add the shrimp (and optional veggies if using) to the simmering sauce; cook for 3-4 minutes, just until the shrimp turn pink and opaque.
5. Taste and adjust seasoning; garnish with fresh basil leaves and serve over steamed jasmine rice.

Nutrition per serving

420 kcal	25 g	12 g	28 g
Calories	Protein	Carbs	Fat

Tips & notes

- Avoid boiling the coconut milk vigorously; a gentle simmer keeps it smooth.
- If the sauce separates, whisk in a splash of warm water to bring it back together.
- For extra brightness, finish with a thin drizzle of extra lime juice right before serving.