

Helergon Kitchen

Thai Shrimp – Flavor-Packed Easy Weeknight Dinner

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

Ingredients

Main Ingredients

- [ ] 1 lb large shrimp, peeled and deveined
- [ ] 1/2 cup rice flour
- [ ] 1 tsp salt
- [ ] 1/4 tsp black pepper
- [ ] 2 tbsp vegetable oil
- [ ] 3 cloves garlic, minced
- [ ] 1 tbsp fresh ginger, grated
- [ ] 2 Thai red chilies, sliced
- [ ] 1/2 cup coconut milk
- [ ] 2 tbsp lime juice
- [ ] 1 tsp palm sugar
- [ ] 1 tbsp fish sauce
- [ ] Fresh cilantro leaves for garnish

Instructions

1. Pat the shrimp dry with paper towels; this helps the coating adhere.
2. In a shallow bowl, combine rice flour, salt, and pepper; toss the shrimp until evenly coated.
3. Heat oil in a large skillet over medium-high heat. Fry shrimp in batches for 2-3 minutes per side until golden and crisp. Transfer to a paper-towel lined plate.
4. In the same pan, reduce heat to medium. Add garlic, ginger, and chilies; sauté for 30 seconds until fragrant.
5. Stir in coconut milk, lime juice, palm sugar, and fish sauce; simmer for 2 minutes until the sauce slightly thickens.
6. Return the fried shrimp to the pan, tossing gently to coat with the glaze. Cook an additional minute just to marry the flavors.
7. Plate the shrimp, drizzle any remaining sauce, and garnish with fresh cilantro.

Nutrition per serving

320 kcal	28 g	14 g	11 g
Calories	Protein	Carbs	Fat

Tips & notes

- For an extra burst of flavor, add a splash of spicy shrimp sushi sauce at the end.
- If you love sweetness, a drizzle of honey works well, but keep it light to let the lime shine.
- A quick tip: sprinkle a pinch of toasted sesame seeds for a nutty aroma.