



Thai Green Shrimp Curry *(adapted from Bon Appetit Magazine)*

1 tablespoon vegetable oil
1 large onion, thinly sliced
1 bunch green onions, chopped
1 or 2 tablespoons Thai green curry paste (or more to taste - I used 4)
1 - 14 ounce can unsweetened coconut milk (I used lite)
1 cup low sodium chicken broth
3 tablespoons Thai fish sauce
2 teaspoons sugar
1 cup diced plum tomatoes
1-1/2 tablespoons cornstarch dissolved in 3 tablespoons chicken stock (optional)
2 pounds large shrimp, peeled and deveined
Chopped cilantro
Lime wedges

Heat oil in a large sauté pan over medium high heat. Add onion and cook until softened - about 4 minutes. Add green onions and Thai curry paste and cook for 2 to 3 minutes, stirring constantly. Stir in coconut milk, chicken broth, fish sauce, sugar and tomatoes. Bring to a boil, then lower heat and simmer for 2 or 3 minutes. If you'd like a thicker sauce, stir in cornstarch. Bring sauce back to a boil, stirring constantly then remove from heat. Add shrimp; stir to incorporate with sauce then cover and let sit for 10 minutes. Remove cover and serve garnished with cilantro and fresh lime wedges. Serves 4. Recipe may be cut in half.