Seafood Coconut Thai Curry

Total time: 1 hr   Yield: 4 servings

Ingredients

2 Tbsp canola oil
1 onion (chopped, divided)
2 carrots (chopped)
3 celery stalks (chopped)
8 lemongrass stalks
1 pieces ginger (2 inch, divided)
4 clove garlic (divided)
54 oz coconut milk
2 Tbsp red Thai curry paste
2 Tbsp honey
1/2 lb mahi mahi (cubed)
1/2 lb shrimp
1/2 lb scallops
1/2 lb clams
1/2 lb mussels
lime (sliced)

Prep Time: 10 min   Cooking Time: 50 min   Total Time: 1 hr

Instructions

Add the canola oil to a large stock pot; sauté the onion, carrots, celery, lemongrass, ginger and garlic until brown, about 5 minutes.

Add the coconut milk, curry paste and honey. Simmer for 30 minutes then strain out and discard the vegetables, reserving the sauce.

Add the mahi mahi, shrimp, scallops, clams and mussels to the curry sauce and season with salt and pepper to taste.

Simmer about 20 minutes. Serve with a slice of lime and a bowl of hot and steamy sticky rice.

Recipe brought to you by:

Chef Maka Kwon