
Thai Infused Shrimp with Ginger Coconut Brown Rice

Description

This dish reminds me of the traditional Thai soup Tom Kha Gai ("coconut ginger soup") which I love. I developed this about 8 years ago to keep the flavor profile with a nice brown rice and it has remained one of my go-to favorites.

Total time: 50 min Yield: 4 to 6 servings

Ingredients

2 lb shrimp, peeled, deveined (16 to 21 ct.)
1 Tbsp red pepper flakes
1 bunch fresh cilantro (about a cup of leaves and smaller stems)
3/4 cup sweet chili sauce
juice from 2 limes (divided, reserve zest for the rice)
1 cup unsweetened coconut milk
2 Tbsp fresh ginger (minced)
2 Tbsp fish sauce
5 cup hot, cooked genji mai brown rice or sub any brown rice
1/4 cup crispy shallots
cilantro for garnish (optional)

Prep Time: 15 min Cooking Time: 35 min Total Time: 50 min

Instructions

Preheat the oven at 325 degrees.

To prepare the shrimp marinade, use a food processor or blender. Put in the chili pepper first and blend until fully broken up. Add in the cilantro, and continue to mix, then add the sweet chili sauce and juice of two limes. Pulse to blend. Toss with the shrimp and let sit for 10 minutes. Place on a sheet-pan and cook for about 8 minutes.

In a small saucepan, heat the coconut milk to a gentle simmer then add the ginger and fish sauce and simmer for 5 to 6 minutes.

Put the rice into a mixing bowl and drizzle all of the coconut mixture onto the rice, sprinkle on the lime zest then gently fold in the sauce and zest until thoroughly mixed, being careful not to over mix. Top with the crispy shallot and cilantro if using.

Serve the shrimp either on top of a mound of the rice or serve side by side.

Recipe brought to you by:

Chef Michi Holland