



## Creamy Coconut Shrimp

Serves 4

### Ingredients

- 2 tablespoons olive oil, divided
- 2 pounds raw shrimp, peeled, deveined, tails on or off
- Salt and freshly ground black pepper, to taste
- 1 teaspoon smoked paprika
- 1 small yellow onion, finely diced
- 4 cloves garlic, minced
- 8 fresh basil leaves, finely chopped
- ¼ teaspoon ground ginger
- 1 (14-oz can) diced tomatoes, well drained
- 1 cup canned unsweetened coconut milk, (shake can before opening)
- Lime juice, to serve
- Chopped fresh cilantro, for garnish
- Chopped fresh basil, for garnish, optional

### Directions:

Heat 1 tablespoon olive oil in a large skillet set over medium-high heat.

Season shrimp with salt, pepper, and paprika.

Add shrimp to the hot oil and cook for 1 to 2 minutes per side, or until pink and cooked through.

Remove shrimp from skillet and set aside.

Wipe down the skillet, set it over medium-high heat and add remaining olive oil.

To the heated oil add the onions and cook for 3 minutes, or until softened.

Stir in garlic, basil, and ginger; cook for 20 seconds, or until fragrant.

Add diced tomatoes and cook for 3 minutes, or until just softened.

Stir in the coconut milk and bring to a simmer; continue to simmer for 5 minutes.

Add shrimp to the coconut milk and cook for 1 more minute, or until heated through.

Remove from heat. Squeeze lime juice over the shrimp and garnish with cilantro and basil and serve.