

# Ginger Garlic Shrimp with Coconut milk

## Ingredients

- 2 cloves garlic, minced
- 1 tsp fresh ginger, minced
- 1 tsp ground turmeric
- Salt & pepper, to taste
- 1 tbsp olive oil
- 1 lb large shrimp, peeled and deveined
- 2 tbsp vegetable oil
- 14 oz can full-fat coconut milk
- 1 tbsp soy sauce (*check label for fasting compliance — no animal additives*)
- 3 cups baby spinach (loosely packed)
- 1 lime, halved
- 1 Fresno chile (or any fresh chile), thinly sliced
- 2 scallions, thinly sliced (white & green parts)
- ½ cup fresh cilantro (leaves and tender stems), roughly chopped

## For Serving

- 4 cups steamed rice (or serve with noodles or naan)

## Instructions

### 1. Marinate the Shrimp

In a bowl, combine garlic, ginger, turmeric, olive oil, 1 tsp salt, and ½ tsp pepper. Add shrimp and toss to coat well.

### 2. Sear the Shrimp

Heat vegetable oil in a large skillet over medium-high heat. Add shrimp in a single layer and cook without stirring for 2 minutes until lightly golden on one side.

### 3. Make the Sauce

Pour in coconut milk and soy sauce. Stir gently and flip the shrimp. Increase heat to high, then reduce to maintain a steady simmer. Cook for 3–4 minutes, stirring occasionally, until the sauce thickens slightly and shrimp are nearly cooked through.

### 4. Add Spinach

Stir in spinach a handful at a time, letting it wilt into the sauce.

## 5. Finish & Serve

Remove from heat. Squeeze in the juice from half a lime. Taste and adjust seasoning with more lime or salt if needed.

Top with sliced chiles, scallions, and chopped cilantro. Serve over rice, noodles, or with warm naan.