



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.