

## Shrimp Green Curry

### Ingredients

- 1/30 cups Pâte de Curry Vert
- 1 cups Onions, raw
- 1 Peppers, sweet, green, raw
- 1 cans NESTLÉ® CARNATION® evaporated milk
- 1 pounds Crustacés, crevettes, espèces mixtes, crus (peuvent avoir été préalablement congelés)
- 2 cups Épinards, crus

### Instructions

1. Combine curry paste, onion, and bell pepper. Cook 3-4 minutes until vegetables soften slightly in a medium sauté pan over medium heat.
2. Add evaporated milk and bring to a simmer.
3. Add shrimp (or protein of choice) to pan and cook over low-medium heat until shrimp are pink and cooked through, 5-6 minutes.
4. Add fresh spinach and cook until just wilted.
5. Serve over jasmine or brown rice.

### Nutrients

Les glucides	14.03
Énergie	222.13
Les graisses	9.09
Protéine	22.58

17 Minutes

4