

Choco Fever Dream

Creamy Thai Coconut Shrimp Curry

15 min Prep time	**20 min** Cook time	**35 min** Total time
4 Servings	**Easy** Difficulty	**Thai** Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb (450g) raw shrimp, peeled and deveined
- [ ] 2 cups coconut milk (full-fat)
- [ ] 1 tbsp red Thai curry paste
- [ ] 1 stalk lemongrass, bruised and torn
- [ ] 1 inch piece fresh ginger, minced
- [ ] 2 cloves garlic, minced
- [ ] 1 tbsp fish sauce
- [ ] 1 tsp palm sugar or brown sugar
- [ ] Juice of 1 lime
- [ ] 2 tbsp fresh cilantro, chopped
- [ ] 1 tbsp vegetable oil

Optional Garnish

- [ ] Thinly sliced red chili
- [ ] Additional lime wedges
- [ ] A drizzle of coconut cream

Instructions

1. Heat the oil in a large pot over medium heat; add the bruised lemongrass, ginger, and garlic, and sauté until fragrant, about 2 minutes.
2. Stir in the red curry paste, letting it toast gently for 1 minute to release its aroma.
3. Pour in the coconut milk, fish sauce, and palm sugar, stirring to combine. Bring the mixture to a gentle simmer.
4. Add the shrimp in a single layer, cooking just 3-4 minutes until they turn pink and opaque; avoid overcooking.
5. Turn off the heat, stir in the lime juice and chopped cilantro, then let the soup rest for a minute to meld flavors.
6. Serve hot, garnished with sliced chili, a drizzle of coconut cream, and extra lime wedges on the side.

Nutrition per serving

380 kcal	28 g	12 g	24 g
Calories	Protein	Carbs	Fat

Tips & notes

- Taste the broth before serving; adjust salt with a pinch more fish sauce if needed.
- If the soup feels too thick, thin with a splash of warm water or extra coconut milk.
- For extra depth, add a small spoonful of salmon curry broth.