

Shrimp in a Green Curry Cream Sauce with Steamed Artichokes

Serves 4

Making this recipe takes only about 20 minutes and can either be served as a main meal or as an appetizer on a toasted English muffin or baguette.

Ingredients:

Fresh Artichokes *Cut the stems off and trim the top leaves.*

1 Lemon

Jar of Whole Foods Sesame Ginger Dressing *You can find this in the refrigerator section at Whole Foods. You can substitute a nice Chipotle sauce for dipping the artichokes in.*

2 Tablespoons Olive Oil

Crazy Jane Mixed-Up Salt and Pepper to taste

1 Tablespoon Tomato Paste

4 Dorot Frozen Garlic Pellets

4 Dorot Frozen Ginger Pellets. *I use garlic and ginger in everything because I know how good garlic and ginger are for us.*

1 Tablespoon Chives

2 Tablespoons Thai Green Curry

1 Can Coconut milk *If you use the light coconut milk, it will need to be thickened with almond flour or corn starch.*

¼ Cup Heavy Cream

2 Teaspoons of Fish Sauce

Lemon Juice

Old Bay Seasoning to taste

1 Pound of Shrimp, peeled, deveined, and the tails off. *If you have to peel, devein, and remove the tails, add another 15 minutes to the total presentation time. I will never do it again. Buy the shrimp that has been peeled, deveined, tails off, and ready to cook.*

1 Package of Thai Noodles *or any pasta you prefer*

Lime Wedges and Fresh Cilantro leaves for garnish

**You will need a large pot with a vegetable steamer to cook the artichokes.*

Instructions:

Cook the artichokes:

- In a large pot, put a lemon in 1/4 cup of water, and place the steamer in the pot. Place the artichokes in the steamer. *The water should not go over the steamer.*
- Turn the burner to high. Bring to a boil, let it boil for 5 minutes, and then turn down to medium heat. Cook for about an hour or until a leaf or the artichoke comes off easily.

Cook the shrimp:

- In a separate large pot, fill 3/4 of the pot with water and add some lemon juice and Old Bay seasoning.
- Cook the shrimp according to the directions (usually 2-4 minutes--or until they turn pink). Remove the shrimp when cooked.

Cook the noodles:

- After the shrimp is removed, use the same pot to cook the noodles. I love the Thai noodles because they cook in 2-4 minutes. Drain and sprinkle with olive oil.

Prepare the sauce:

- In a skillet on medium heat, add the olive oil, tomato paste, curry, garlic, and ginger. Cook about 2 minutes.
- Add the coconut milk, fish sauce, and chives. Let it cook for another 10 minutes. You want it to reduce and thicken.

Create the final dish:

- At the end, add the shrimp to the sauce in the skillet and cook for about 2 minutes. Add the cream. Taste to see if it needs more salt or fish sauce.
- Serve the shrimp in the sauce over the noodles. Place an artichoke on each plate with lime and cilantro for garnish.
- Put the sesame ginger dressing or chipotle sauce in a small dipping bowl for dipping the artichoke leaves.
- Get another bowl for the artichoke leaves.

If serving as an appetizer:

Serve in one large serving dish and put bread around it for dipping. Provide lime and cilantro for garnish.

This dish is delicious as a meal or as an appetizer. ENJOY!