

Chef's choice – Show 12 Recipe

Thai style shrimp and pineapple curry

Recipe By: Chef Ben Lierman

- 2 teaspoons peanut oil
- 1 tablespoon garlic -- minced
- 2 tablespoons red curry paste
- 16 jumbo shrimp -- 16-20 count per pound
- 2 tablespoons tomato -- peeled, seeded and chopped
- 1 cup fresh pineapple -- small cubes
- 2 cups coconut milk
- 4 tablespoons fish sauce
- 2 teaspoons brown sugar
- 1 teaspoon lime juice
- 2 teaspoons lime zest -- shredded
- 1 tablespoon Thai Chile peppers -- slivered (optional for heat)
- 15 fresh basil leaves -- thinly sliced

Peel and devein the shrimp, leaving the tail fans intact.

Drop two tomatoes into boiling water for about a minute, then remove to cold water, peel, quarter, discard the seed pulp, and chop the flesh. You want 2 tablespoons of chopped tomatoes.

Preheat your wok to high. Add the peanut oil and gently stir to coat the wok. Add the garlic and red curry paste, stirring quickly. Add the shrimp and stir-fry 20 seconds until coated and nicely colored. Add the chopped tomatoes and pineapple and stir fry another 20 seconds until coated and colored. All at once add the coconut milk, brown sugar, fish sauce, lime juice and lime zest. Bring to a quick boil and reduce heat to a simmer for 1 minute.

Transfer to a serving dish and serve with steamed Thai jasmine rice. Top with the sliced basil leaves and chili peppers, if desired.