



Long Livo

Creamy Thai Coconut Shrimp Curry

15 min

Prep time

4

Servings

20 min

Cook time

Easy

Difficulty

35 min

Total time

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

Calories

28 g

Protein

12 g

Carbs

24 g

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.