

TURMERIC SHRIMP WITH SPINACH

I love working with turmeric, even if it stains my fingers for the next couple of days. I love the color it adds to a dish, not to mention the flavor. For those of you that can't get enough shrimp, this recipe is for you!

INGREDIENTS (Serves 4)

FOR MARINADE

1 teaspoon ground turmeric

1 teaspoon curry powder, *hot or mild depending upon your preference*

$\frac{1}{4}$ teaspoon cumin

3 large garlic cloves, grated

1 teaspoon ginger, grated

Kosher salt

Fresh ground pepper

2 tablespoons olive oil

1.5 lbs large shrimps, peeled and deveined

FOR RICE

1.5 cups Basmati rice

1 teaspoon salt

1 cup coconut milk

2 cups chicken stock or water

$\frac{1}{2}$ cup raisins or currents

FOR SHRIMP DISH

2 tablespoons vegetable oil

1 medium Vidalia onion, thinly sliced

1 (14-ounce) can full-fat coconut milk

1 tablespoon soy sauce

2 packed cups baby spinach

1 Serrano chili, thinly sliced

2 scallions, thinly sliced

Zest of one lemon

Thai basil or parsley, chopped for garnish

PREPARATION

FOR MARINADE

In a large bowl, mix together all the marinade ingredients. Add the shrimp and mix to coat well. Cover the bowl and place in refrigerator for one hour.

FOR RICE

Rinse rice under cold water until the water is clear. In a medium sized pot, combine rice, salt, coconut milk, chicken stock or water and currents. Bring to a boil and then down to a simmer for 20 minutes. Using a fork, fluff the rice and set aside with the cover on.

FOR DISH

Heat the vegetable oil in a large skillet over medium-high. Add the onions, and sauté until they begin to caramelize, about 8-10 minutes. If they start to burn, lower the temperature.

Add the shrimp and whatever remaining marinade there is to the pan. Spread the shrimp out and cook for two minutes. Flip the

shrimp over and pour in the coconut milk and soy sauce, stirring to combine all the ingredients with the shrimp. Cook for about 2-3 minutes until the sauce starts to thicken. Try to keep at a simmer, rather than a boil.

Add the spinach until it begins to wilt, about 2 minutes.

In shallow bowls, scoop out about a cup of rice in each and place 6-8 shrimp on top. Pour the sauce over each and garnish with scallions, lemon zest, thai basil and/or parsley.