



## Shrimp & Mango Coconut Curry

4 servings  
30 minutes

### Ingredients

450 grams Shrimp (raw, peeled)  
1/4 Lime (juiced)  
2 grams Sea Salt  
725 milligrams Black Pepper  
15 milliliters Extra Virgin Olive Oil  
1 Sweet Onion (diced)  
4 Garlic (cloves, minced)  
6 grams Ginger (grated)  
10 grams Garam Masala  
2 grams Turmeric  
6 grams Cumin  
2 Tomato (diced)  
375 milliliters Organic Coconut Milk  
1 1/2 cups Broccoli (chopped into small florets)  
1 Mango (peeled and sliced into strips)  
Sea Salt & Black Pepper (to taste)

### Directions

- 1 Marinate shrimp in a bowl with lime, salt and pepper. Cover and let sit in the fridge.
- 2 Heat olive oil in a large skillet over medium heat. Saute your onion until soft, about 5 minutes. Stir in garlic and ginger until fragrant.
- 3 Stir in garam masala, turmeric and cumin until everything is coated.
- 4 Add diced tomato and coconut milk. Bring to a simmer and add broccoli. Cook until tender, about 10 to 15 minutes. Add shrimp and simmer until cooked through, about 5 minutes.
- 5 Stir in sliced mango and garnish with optional toppings. Divide into bowls and enjoy!

### Notes

**Garnish With:** Chopped coriander, parsley, red pepper flakes or toasted cashews.

**Serve it With:** Quinoa, couscous, brown rice or cauliflower rice.

**No Coconut Milk:** Use Greek yogurt or cashew cream instead. Or use almond milk and thicken with arrowroot powder.

**Meat Lover:** Swap the shrimp for chicken, beef or pork.

**Storage:** Refrigerate in air-tight container up to 3-5 days; freeze if longer.