Let’s Make a Meal™ is a restaurant-quality meal that you can make at home. Instead of hunting for a recipe, making a shopping list, and buying a whole jar or bottle when you only need a little, we included exactly what you’ll need to create a meal for two. So grab a glass of wine and start cooking!

Coconut Curry Shrimp

Cooking time
approximately 30–45 minutes

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Ingredients
1 cup basmati rice
1 Tbsp butter
¾ lb shrimp
1 medium onion
2 garlic cloves
1 cup broccoli florets
½ cup matchstick carrots
½ Tbsp curry powder
1 cup coconut milk
8 cherry tomatoes
1 Tbsp honey
1 lime
1 tsp hot sauce
4 basil leaves
Kosher salt and pepper to taste

Equipment Needed
Cutting Board
Sharp knife
Saucepan
large skillet
wooden spoon or spatula
Cut onion into a small dice and halve the cherry tomatoes. Cut the broccoli into bite-size florets. Place the basil leaves on top of each other and roll tightly. Very thinly slice the basil to create ribbons.

Place two cups of water into a saucepan. Add the rice and 1 tsp of salt. Bring to a boil. Cover, reduce to a simmer, and continue cooking until all the water is absorbed, about 15–20 minutes. Fluff with a fork.

Add the onions, garlic, broccoli, and carrots to the skillet. Cook for 2 minutes. Add the curry powder, stir, and sauté for 30 seconds to release the flavor of the spice.

Meanwhile, heat butter in a large skillet over medium high heat. Add shrimp and cook until opaque, about 1–2 minutes per side. Remove shrimp from the skillet and reserve.

Add the cooked shrimp back into the pan and cook, stirring occasionally, until the sauce reduces and begins to thicken. Stir in the basil and hot sauce.

Pour in the coconut milk and stir. Add the halved tomatoes and honey. Cut the lime in half and squeeze the juice over the mixture.

Divide the rice between two plates and spoon the shrimp curry over the rice. Serve immediately.

Show us your finished dish! Post a photo on social media, tag Standard Market (@StandardMarket), and use the hashtag #letsmakeameal.