

## Coconut-Flavored Shrimp



### Ingredients:

1. 1 pound shrimp (deveined) or 2 pounds fish
2. 1 shallot, finely chopped
3. 1/2 cup onion, finely chopped
4. 1 bell pepper, finely chopped
5. 4 tablespoons fresh coriander, finely chopped
6. 4 tablespoons fresh parsley, finely chopped
7. 5 heads garlic, finely chopped
8. Salt, to taste
9. 1/4 teaspoon pepper
10. 1/2 teaspoon cumin
11. 1 to 3 tablespoons Ole Hot'n Fruity Sauce
12. 4 tablespoons oil
13. 1 large ripe tomato, finely chopped
14. 3 cups coconut milk

## **Coconut-Flavored Shrimp**

### **Method:**

1. Sauté the shallots, onion, bell pepper, coriander, parsley, garlic, tomato, salt, pepper, cumin, and Ole Hot'n Fruity Sauce in oil. Add the shrimp or fish. Sauté for 2 minutes. Add 2 cups of coconut milk, and cook, covered, at low heat for 10 minutes.
2. Add the remaining coconut milk, and cook for an additional 10 minutes.

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