

Coconut-Lime Shrimp with Forbidden Fried Rice



Ingredients:

For the Shrimp:

- 1 pound shrimp, peeled and deveined
- 1 cup sweetened coconut milk
- 1 teaspoon garlic powder
- 1/2 teaspoon ground coriander
- 1 teaspoon onion powder
- 1/2 teaspoon salt

For the Rice:

- 2 cloves garlic, finely minced
- 1 Red Serrano pepper, finely minced
- 1 bunch green onions, thinly sliced
- 5 cups cooked black rice
- 1 cup cooked edamame beans
- 1/2 cup fresh cilantro, chopped
- 1/2 cup fresh lime juice
- 4 tablespoons toasted sesame oil
- 2 tablespoons fresh grated ginger
- 1 teaspoon kosher salt
- 1 teaspoon black pepper
- Zest from one lime

Directions:

- 1) In a medium bowl, combine the garlic powder, onion powder, coriander, salt, and coconut milk.
- 2) Place the shrimp in a bowl and pour the coconut mixture on top. Stir to coat the shrimp. Marinate the shrimp for no more than 15 minutes.
- 3) Heat half of the sesame oil in a large, deep saucepan over medium-high heat and add garlic, onions, ginger, Serrano pepper, and the shrimp. Discard the marinade.
- 4) Cook for 3 to 4 minutes until the shrimp are no longer pink and the peppers and onions have softened and browned. Using a slotted spoon, transfer the shrimp to a bowl and set aside.
- 5) Add the remaining sesame oil to the pan and add the rice. Cook 5 to 7 minutes until the rice is crispy.
- 6) Return the shrimp to the pan and add the edamame beans, cilantro, lime juice, and lime zest. Season the dish with salt and pepper and cook for 2 minutes until the shrimp are heated through. Serve hot.