

## Creamy Coconut Curry Shrimp: A Quick & Flavorful Dinner Recipe

500g large shrimp, peeled and deveined



**TIME**  
**5 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

**SOURCE**  
**ChefManiac**

### INGREDIENTS

- 500g large shrimp, peeled and deveined
- 1 medium onion, chopped
- 2 cloves garlic, minced
- 1 tbsp fresh ginger, grated
- 1 tbsp coconut oil
- 1 tbsp olive oil
- 2 tbsp curry powder
- 1 tsp turmeric
- ½ tsp ground cumin
- 1 can coconut milk (400ml)
- 1 tbsp fish sauce
- 1 tbsp lime juice
- Salt and pepper, to taste
- Fresh cilantro, for garnish
- Lime wedges, for serving
- Cooked rice or naan bread, for serving

### DIRECTIONS

- Step 1: Build the Flavor Base:** Heat coconut oil and olive oil in a large skillet over medium heat. Add chopped onion, garlic, and ginger, sautéing until fragrant and translucent.
- Step 2: Spice it Up:** Add curry powder, turmeric, and cumin, stirring for about 30 seconds to toast the spices and bring out their aroma.
- Step 3: Make it Creamy:** Pour in coconut milk, fish sauce, and lime juice. Stir everything together and bring to a gentle simmer.
- Step 4: Cook the Shrimp:** Add the shrimp directly into the sauce and cook for 3-5 minutes, or until they're pink and fully cooked. Be careful not to overcook!
- Step 5: Season & Serve:** Taste and season with salt and pepper as needed. Garnish with chopped cilantro and serve with lime wedges, rice, or naan bread.

### SWAPS & NOTES

**& Swaps Shrimp :** You can substitute scallops or even cubed firm tofu for a vegetarian version.

**Coconut Milk :** Full-fat is ideal for creaminess, but light works too.

**Fish Sauce :** Adds depth, but soy sauce can substitute in a pinch.

**Curry Powder :** Choose a mild or hot blend depending on your spice preference.

### TIPS FOR SUCCESS

Don't Overcook Shrimp : They cook fast-remove them as soon as they turn opaque and pink.

Use Full-Fat Coconut Milk : For the creamiest texture.

Balance the Flavors : Taste at the end and adjust lime juice, fish sauce, or salt to get that perfect balance.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/creamy-coconut-curry-shrimp-a-quick-flavorful-dinner-recipe/>