

## Thai-style Shrimp and Rice

### Ingredients:

¼ cup.	Ginger, chopped
1 ½ Tbsp.	Garlic, chopped
½ cup	Lemongrass, chopped
1 medium	Shallot
1	Thai pepper, chopped, seeded
1 ½ Tbsp.	Canola oil
1	Kaffir lime leaf
1 Tbsp.	Green curry paste
1 cup	Chicken stock
1 (15oz) can	Lite coconut milk
1 Tbsp.	Fish sauce
2 tsp.	Brown sugar
¾ tsp.	Salt
2 cups	Jasmine rice, rinsed till clear
1 lb.	Shrimp, peeled and deveined
1 li	Lime, juice only
¼ cup	Scallions, thinly sliced
¼ cup	Cilantro, finely chopped

### Method of Preparation:

1. Preheat steam oven to 212°F. In the bowl of a food processor fitted with the metal blade, place the ginger, garlic, lemongrass, shallot and pepper and process till aromatics are minced.
2. Heat the oil in a medium-size sauté pan and add the aromatics and lime leaf; sauté until fragrant then add the curry paste and cook for 2 minutes. Remove from the heat and stir in the chicken stock, coconut milk, fish sauce, brown sugar and salt.
3. Put the rice in a steam pan then top with the shrimp and pour the curry sauce over the top of the rice and shrimp, mixing well to combine. Place tray in the steam oven and cook on steam for 20-25 minutes or until rice is fully cooked and shrimp is firm and no longer translucent. Remove from the oven, squeeze the lime evenly over the top of the rice then garnish with the scallions and cilantro.