

Shrimp with Coconut Curry Sauce

1 Tablespoon light olive oil
1 medium sized Spanish onion, chopped
¼ cup red pepper diced
2 Tablespoons ginger puree
1 pound fresh shrimp- extra large, peeled and deveined
2 Tablespoons fresh garlic, minced
1 teaspoon Chili paste
1 – 1 ¼ teaspoons curry powder
2 threads saffron
½ cup organic low sodium chicken broth
Juice of 1 fresh lime
2 Tablespoon mango preserves
1 cup coconut milk
Fresh chopped cilantro to garnish
½ cup chopped dried apricots- garnish

Heat olive oil in large pan. Sauté onion, garlic, ginger, chili paste, saffron and curry powder. Sauté until onions are tender but not brown. Add chicken broth, reduce slightly about 2 minutes. Add mango preserves and lime juice. Stir well. Add coconut milk and simmer 5 minutes

Blend sauce with a hand blender until smooth. Add shrimp and return to pan or pot and simmer until shrimp is just pink- about 4 minutes.

Serve in bowls with jasmine rice and garnish with chopped cilantro and chopped dried apricots