

# Thai Coconut Curry

## INGREDIENTS

Shrimp  
Red & green pepper  
Onion  
Garlic  
White rice  
Salt & pepper  
Garlic powder  
Paprika  
Olive Oil  
Thai coconut curry Sauce

## DIRECTIONS

Make 2 cups of white rice in your rice cooker. Let it do its thing while you cook everything else.

In a large sauce pan with olive oil over medium heat, start frying up some shrimp. As many as you like of course. There is no right or wrong here. Season the shrimp with salt, pepper, garlic powder and paprika.

When your shrimps are just about cooked, add in your julienne red and green pepper, sliced onion and chopped garlic. I prefer my veggies still a tad hard when I eat curry. It adds more body to the dish. With that being said, I only cooked my veggies for a few minutes.

When the veggies are to my liking, I add in my sauce. I let it simmer until it's hot. Serve your curry mixture on a bed of steamed rice and there you have it!