

COCONUT-CURRY LENTIL SOUP WITH SPICY SHRIMP

JENNIFER BEHM
MAKES 4 SERVINGS

SPICY SHRIMP

- 12 fresh shrimp in shells
- ¼ cup olive oil
- 1 to 2 teaspoons Sriracha hot chili sauce
- Dash ground cumin
- Dash ground turmeric
- Dash curry powder
- Dash cayenne pepper
- Dash salt
- Dash black pepper

SOUP

- 1 ½ cup red lentils
- 1 ½ cup green lentils
- 1 teaspoon ground cumin
- 1 teaspoon ground turmeric
- 1 teaspoon curry powder
- 1 teaspoon ground ginger
- 2 tablespoons unsalted butter
- 2 large carrots, diced
- 1 medium white onion, diced
- 3 cloves garlic, minced
- 1 cup chicken stock
- 1 can (15 ounces) unsweetened coconut milk
- 1 ½ teaspoons tomato paste
- 1 teaspoon red curry paste
- 1 teaspoon curry paste
- Salt and black pepper
- Sliced green onions

1. For spicy shrimp, peel and devein shrimp; rinse shrimp and pat dry with paper towels. In a bowl combine oil, Sriracha hot sauce, the dash cumin, the dash turmeric, the dash curry powder, cayenne pepper, the dash salt, and the dash black pepper. Add shrimp and stir to coat with oil mixture. Cover and chill

in the refrigerator while preparing soup.

2. For soup, rinse and drain the red and green lentils; set aside. In a small skillet toast the 1 teaspoon cumin, the 1 teaspoon turmeric, the 1 teaspoon curry powder, and ginger over low heat for 30 seconds or until fragrant. Remove from heat.

3. In a large skillet heat the butter over medium heat until melted. Add the carrots and onion and cook for 3 minutes or until onion is almost tender, stirring occasionally. Add the garlic and cook for 2 minutes longer. Add chicken stock, stirring to scrape up crusty browned bits. Stir in the lentils, toasted spices, coconut milk, tomato paste, and curry pastes. Bring to a boil over medium heat; reduce heat. Simmer for 15 to 20 minutes or until lentils are tender. Season with salt and black pepper.

4. Heat an oiled large skillet over high heat. Add shrimp and cook for 3 minutes on each side or until shrimp are opaque.

5. To serve, ladle soup into bowls; place 3 shrimp in the middle of each bowl. Scatter green onions around shrimp.

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SHOWCASE THE STAR

Make sure the celebrity ingredient—in this case, the shrimp—gets top billing on the plate. A sprinkling of sliced scallions adds a pop of color.