



## Super Quick Curry

Adapted from Jaden Hair's [10 Minute Shrimp Curry](#)

BAH Note: I most often use shrimp or bay scallops when I make this but don't think that's all you can use. Chicken, pork, or tofu would work well in this dish. I have also been known to throw a tablespoon or so of smooth peanut butter into the pot to give the sauce a little something unexpected.

- 1 tablespoon vegetable oil
- 2 tablespoons mild curry paste
- 1/8 teaspoon red chili paste
- 1 can coconut milk
- 1/2 - 1 tablespoon fish sauce (optional)
- 1 to 2 red bell peppers, diced
- 1 pound shrimp (peeled) or bay scallops
- juice of 1 lime (optional)

Heat the oil in a large saucepan or dutch oven over medium high heat. Add the curry paste and chili sauce, stir, and cook for about 30 seconds until the spices become fragrant. Add the shrimp or scallops and cook until they are mostly cooked through. Add the coconut milk and stir to combine. Cook for another 5 minutes until your shrimp or scallops are just cooked through. Taste for seasoning and add fish sauce and lime juice if using. Ladle into bowls and enjoy.

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