Green Curry with Shrimp, Green Beans and Spinach
Serves 4

1/2 bunch cilantro, leaves and stems coarsely chopped to make 1 1/2 cups packed
1 Anaheim pepper, seeded and thinly sliced
1 small jalapeno, seeded and thinly sliced
1 (2-inch) piece unpeeled ginger root, thinly sliced
1/4 medium onion, sliced
2 cloves garlic, thinly sliced
1/2 teaspoon ground cumin
1/2 teaspoon ground coriander seed
1/4 teaspoon salt
1 1/2 cups water
2 tablespoons olive oil
8 ounces green beans
2 large handfuls spinach leaves
1/2 cup coconut milk or heavy cream
1 1/4 pounds large (16 to 20 count) shrimp, peeled
Basmati rice (for serving)

1. In a blender, combine the cilantro, Anaheim pepper, jalapeno, ginger, onion, garlic, cumin, coriander seed, and salt. Add 3/4 cup of the water, and blend until smooth.

2. In a wide skillet over medium heat, heat the oil. Add the puree and bring to a simmer. Simmer for 3 minutes. Add the green beans and the 3/4 cup remaining water and simmer for 4 minutes more. Add the spinach and stir for 1 minute, or until the spinach starts to wilt.

3. Stir in the shrimp, cover the pan with a lid, and simmer for 3 minutes, or until the shrimp is pink and cooked through. Stir in the coconut milk or cream and cook until the sauce is hot. Serve with basmati rice and yogurt sprinkled with a little ground cumin.

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