

Butternut Squash Red Curry with Shrimp

TOTAL TIME
50 min

SERVINGS
12



Butternut Squash Red Curry is a rich, comforting dish made with creamy coconut milk, Thai red curry paste, and Signature Condensed Butternut Soup. Shrimp and spinach add texture, while cilantro, scallions, peanuts, and lime provide a fresh, crunchy finish. A perfect blend of sweet, savory, and spicy.

MADE WITH



Signature Harvest Butternut Squash
CASE CODE 20538

Ingredients

1 pouch (1.81 kg)	Signature Harvest Butternut Squash
1 L	Coconut milk
120 g	Red Thai curry paste
600 g	Red pepper, chopped
1.36 kg	Large shrimp, peeled, deveined, tail on
200 g	Baby spinach leaves, lightly packed
1.3 kg	Basmati rice, cooked
16 g	Cilantro, fresh, chopped
150 g	Green onions, chopped
90 g	Peanuts, chopped
12	Lime wedges

Directions

- 1 Whisk together soup, coconut milk and curry paste; bring to simmer. Cook for 20 to 25 minutes, adding red pepper during the last 10 minutes. Let cool completely. Refrigerate for up to 5 days. Makes 5 L (20 cups).
- 2 Heat 410 mL (1 2/3 cups) soup until steaming. Stir in 113 g (1/4 lb) shrimp and 30 g (1 cup) spinach. 1 tbsp (15 mL) crushed peanuts and lime wedge.
- 3 Cook for about 3 minutes or until shrimp are opaque.
- 4 Serve over 130 g (2/3 cup) basmati rice in serving bowl.
- 5 Garnish with 3 g (1 tbsp) chopped cilantro, 10 g (1 tbsp) green onions, 8 g (1 tbsp) crushed peanuts and lime wedge.