



Green Curry Shrimp Filling

Serves 12

Ingredients:

- 6 Tbsp. Unsalted Butter
- 1.75 oz. (3 Tbsp.) Green Thai Curry Paste
- 1 oz. (3 Tbsp.) Fresh Ginger
- 12 (6 oz.) Green Onions
- 24 oz. (3 cups) Coconut Milk
- 3 oz. (4 Tbsp.) Sliced Water Chestnuts
- 2 lbs. Large Shrimp , shelled and deveined
- .75 oz. (5 Tbsp.) Toasted Unsweetened Coconut
- .3 oz. (3 tsp.) Paprika
- .5 oz. (4 Tbsp.) Coconut Shavings
- .2 oz. (1/4 cup) Fresh Cilantro
- .75 tsp. Kosher Salt
- 1 oz. (3 Tbsp.) Bamboo Shoots

Directions:

1. Melt butter in a skillet over medium heat.
2. Add curry paste, ginger, scallions, coconut milk, and water chestnuts. Cook uncovered for five minutes. Add coconut shavings and shrimp until thickened. Add paprika. Cook for 5-8 minutes then add cilantro and salt. Stir in bamboo shoots.