

Creamy Coconut Shrimp

2 tablespoons olive oil
2 pounds raw shrimp, peeled, deveined, tails on or off
Salt and freshly ground black pepper, to taste
1 teaspoon smoked paprika
4 TSP Cajun Seasoning
2 tsp lemon juice powder
½ tsp cayenne pepper
2 dashed hot sauce
1-2 tsp Agave Nectar
1 small yellow onion, finely diced
4 cloves garlic, minced
8 fresh basil leaves, finely chopped
½ tsp ground ginger
1 (14-oz can) diced tomatoes, well drained
1 cup canned unsweetened coconut milk,
(shake can before opening)
4 Tbs Heavy Cream
Lime juice, to serve
Chopped fresh cilantro, for garnish
Chopped fresh basil, for garnish



Heat 1 tablespoon olive oil in a large skillet set over medium-high heat.
Season shrimp with salt, pepper, and paprika.

Add shrimp to the hot oil and cook for 1 to 2 minutes per side, or until pink and cooked through.

Remove shrimp from skillet and set aside.

Wipe down the skillet, set it over medium-high heat and add remaining olive oil.
To the heated oil add the onions and cook for 3 minutes, or until softened.
Stir in garlic, basil, and ginger; cook for 20 seconds, or until fragrant. Add the Cajun seasoning, lemon juice powder, cayenne pepper, hot sauce.

Add diced tomatoes and cook for 3 minutes, or until just softened.

Stir in the coconut milk, agave nectar and cream. Bring to a simmer; continue to simmer for 5 minutes.

Add shrimp to the coconut milk sauce and cook for 1 more minute, or until heated through.

Remove from heat.

Squeeze lime juice over the shrimp.

Garnish with cilantro and basil.