



# FUSTINI'S<sup>®</sup>

## Thai Pineapple Shrimp Curry

### Ingredients

- ¼ cup red curry paste
- 2 (13.5 oz.) cans coconut milk
- 2 tablespoons [Fustini's Basil olive oil](#)
- 1 lb peeled, deveined, raw shrimp
- 2 tablespoons [Fustini's Mango balsamic](#)
- 1 tablespoon soy sauce
- 1/3 cup honey
- 1 ½ cups sliced bamboo shoots, drained
- ½ red bell pepper, julienned
- ½ green bell pepper, julienned
- ½ small onion, chopped
- 1 cup pineapple chunks
- rice for serving

### Directions

#### Step 1.

In a bowl, whisk together curry paste and 1 can of coconut milk. Set aside.

#### Step 2.

In a large skillet (or wok) heat Basil olive oil. Add the red bell pepper, green bell pepper and onion to the skillet. Sauté until onions and peppers begin to soften. Add bamboo shoots and shrimp and cook for about 2 minutes. Add the curry paste and coconut mixture and stir. Mix in remaining coconut milk, soy sauce, honey and balsamic. Bring to a boil, and cook for about 5 minutes.

#### Step 3.

Remove from heat, stir in pineapple. Serve over cooked rice.