

PUMPKIN SHRIMP CURRY

(adapted from [Bon Appetit](#), November 2011)

2 tablespoons olive oil
1 shallot, diced
1 tablespoon minced ginger
1 clove of garlic, minced
1 can of diced tomatoes (15 ounces)
Pumpkin purée (15 ounces can, or homemade)
2 cups vegetable broth
1 cup unsweetened coconut milk (*light is ok*)
1 + 1/2 teaspoons curry powder
1/8 teaspoon cayenne pepper
1 cup green peas (*frozen is fine, no need to defrost*)
1 pound shrimp, peeled and deveined
2 teaspoons fresh lime juice
cilantro leaves to taste, minced
lime zest to taste

Heat olive oil in a large saucepan over medium heat. Add the diced shallot and ginger; lower the heat and sauté until soft, stirring often, about 8 minutes. Add garlic; cook for 1 minute. Stir in the tomatoes and pumpkin puree, and cook on medium-high heat, stirring frequently, until the pumpkin is golden brown, about 10 minutes. Add vegetable broth, coconut milk, curry powder, and cayenne pepper; simmer gently for 20 minutes. Add peas, shrimp, and lime juice. Simmer until shrimp are cooked and peas are warm. Serve with steamed rice. Top with cilantro, and lime zest.