

FENNEL-RUBBED SHRIMP IN LIGHT COCONUT SAUCE
(from the Bewitching Kitchen)

1 + 1/2 pounds large shrimp, peeled and deveined
1 tsp ground fennel
1 teaspoon ground Kashmiri chiles
1/2 tsp ground ginger
1/4 tsp turmeric
1½ teaspoons kosher salt
1 to 2 tablespoons grapeseed oil
1/3 cup cashews, toasted
1/2 cup full-fat yogurt
1/4 cup light coconut milk
drizzle of honey
dried mint, to taste (optional)

Combine the ground spices and salt in a bowl, add the shrimp and mix to cover it with spices. Refrigerate for 30 min to 1 hour, if possible, but you can start cooking right away. Mix the yogurt with coconut milk and honey, reserve.

Heat the oil in a large skillet over medium heat. Add the shrimp, cook, stirring them for a couple of minutes. Add the yogurt-coconut mixture, and cook in low-heat until shrimp is fully cooked and the sauce reduces a bit. Add the cashew nuts, dried mint (if using), and serve..