THE J.M. SMUCKER Co

Thai Peanut Shrimp

Fragrant ginger-spiced shrimp simmered in a creamy **Jif®** Peanut Butter and coconut milk broth-like sauce over rice. Topped with chopped peanuts, Thai basil and jalapeño slices and garnished with limes.

Prep Time	Cook Time	Serves	Difficulty
2 hrs	20 mins	4	N/A

Ingredients

- **For the Marinade:**
- 1/4 cup **Jif** Natural Peanut Butter Sauce
- 1 cup unsweetened coconut milk
- 1/4 cup minced ginger
- 2 tsp. minced garlic
- 2 tsp. finely chopped cilantro
- 2 tbsp. rice wine vinegar
- 1 tsp. kosher salt
- 1/8 tsp. of white pepper
- 1 lb. shrimp, peeled and deveined
- 2 tbsp. olive oil
- 1/2 cup sliced bell peppers
- 1/2 cup sliced cherry tomatoes
- 2 cups unsweetened coconut milk
- 1/3 cup **Jif** Natural Peanut Butter Sauce
- 1/4 cup chopped cilantro
- 1 lime, zested and juiced
- 1/4 cup green onions (whites included)
- 2 tbsp. fish sauce
- 2 tbsp. minced ginger
- 1/4 cup chopped basil
- **For Serving:**
- 4 cups cooked rice
- Fresh basil leaves
- Jalapeño slices
- Radish slices
- 4 tbsp. crushed peanuts
- 8 lime wedges

Directions

1. For the marinade, combine peanut butter, coconut milk, ginger, garlic, cilantro, vinegar, salt and pepper and whisk until uniform. Add shrimp and store under refrigeration at least 1-2 hours to marinate and absorb flavor.
2. In a large pot over medium heat, add olive oil and sauté shrimp with marinade and add in sliced bell peppers. Let marinade mixture start to reduce. Once shrimp is cooked, add in coconut milk, Jif Creamy Peanut Butter, cilantro, zest and juice of one lime, green onions, fish sauce, ginger and chopped basil.
3. Bring to a simmer for about 5-10 minutes to let all of the flavors marry. Stir often.
4. For serving, divide rice into four portions and top each with 1 ½ cups of the shrimp and sauce. Garnish with torn basil leaves, jalapeño slices, radish, crushed peanuts and lime wedges.

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