

Yandilla Mustard Seed Oil

THE KELLER
FOODWAYS

Spicy Mustard Shrimp with Coconut

Ready in: 45 minutes, Serves: 3-4

Chile powder, fresh chiles, garlic, ginger and a trio of mustard bring an array of hot flavors to this piquant stir-fry. Serve over steamed jasmine rice.

Instructions:

1. Place shrimp in a large zip-top plastic bag with chile powder, turmeric and salt. Toss to coat and let sit for 10-15 minutes.
2. In a small bowl, blend the ground mustard and cornstarch with a splash of water and mix until smooth. Set aside.
3. Heat the Yandilla Mustard Seed Oil in a large sauté pan over medium heat until the oil starts to smoke.
4. Remove the pan from the heat for a moment and add the mustard seeds. Return to the heat and cook the seeds until they begin to pop.
5. Add the onion and green chiles and fry 7 – 8 minutes, stirring, until softened.
6. Add the garlic and ginger pastes and cook, continuing to stir, for 1 minute.
7. Lower the heat and add the reserved mustard paste and shredded coconut, stirring well to combine. Cook 4-5 minutes.
8. Add the coconut milk and water. Cook until sauce has thickened and reduced by half.
9. Add the shrimp and cook until pink and well coated in sauce.
10. Sprinkle with chopped cilantro and serve immediately.

INGREDIENTS

1 lb medium shrimp, peeled and deveined, tails left on
 $\frac{1}{2}$ tsp chile powder
 $\frac{1}{2}$ tsp ground turmeric
 $\frac{1}{2}$ tsp salt
4 tsp ground mustard
1 tsp cornstarch
 $\frac{1}{4}$ cup Yandilla Mustard Seed Oil
1 tsp whole mustard seeds
1 onion, thinly sliced
1-2 small green chiles, such as serrano, depending on preferred level of heat
2 tsp garlic paste
2 tsp ginger paste
2 tbsp unsweetened shredded coconut
 $\frac{1}{2}$ cup coconut milk
 $\frac{1}{2}$ cup water
handful chopped fresh cilantro

