

SHRIMP WITH CURRIED LIME CARROTS

Source: Better Homes and Gardens – Garden Fresh Meals

INGREDIENTS

- 1lb fresh or frozen large shrimp in shells, peeled and deveined
- ½ tsp. ground cumin
- ½ tsp. ground turmeric
- ¼ tsp. salt
- ⅛ tsp. ground cardamom
- ⅛ tsp. cayenne pepper
- 4 medium carrots, peeled and thinly bias-sliced
- 2 tbsp.s chopped green onion
- 2 tbsp.s lime juice
- 1 tbsp. honey
- ½ tsp. finely shredded lime peel

DIRECTIONS

1. Thaw shrimp, if frozen. In a medium bowl combine cumin, turmeric, salt, cardamom, and cayenne pepper. Remove ¾ tsp. of the mixture to another medium bowl. Add shrimp to 1 bowl and carrots to the second bowl with seasoning. Toss each to coat.
2. Place a steamer basket in a saucepan. Add water to just below the bottom of the basket. Bring water to boiling. Add carrots to steamer basket. Cover and reduce heat. Steam for 3 minutes. Add shrimp. Cover and steam for 3 to 5 minutes more or until shrimp are opaque and carrots are tender.
3. Transfer shrimp and carrots to a serving platter. Sprinkle with green onion. In a small bowl combine lime juice and honey. Drizzle over shrimp and carrots. Sprinkle with lime peel.