

INDIAN SHRIMP AND LENTILS

Preparation: **10** mins. | Cooking: **25** mins. | Servings: **4**

INGREDIENTS

1 1/4 lbs. peeled and deveined shrimp (about 24)
3 cloves garlic, minced
2 plum tomatoes, cored and chopped
1 large shallot, chopped
3 cups baby spinach
1 cup dried red lentils
1/2 cup lightly packed fresh cilantro, chopped

3 tbsp. unsalted butter
2 tablespoons canned unsweetened coconut cream
1 tbsp. plus 1 tsp. finely chopped peeled fresh ginger
1 1/2 tsp. garam masala
Kosher salt and freshly ground pepper



INSTRUCTIONS

Heat 1 tbsp. butter in a large, wide pot or a Dutch oven over medium-high heat. Add the shallot, garlic and 1 tbsp. ginger. Cook, stirring occasionally, until the shallot softens, about 2 minutes. Add the tomatoes, 1/2 tsp. garam masala, a big pinch of salt and a few grinds of pepper. Cook, stirring until the tomatoes are soft, about 2 minutes. Stir the lentils into the tomato mixture until coated and then add 3 cups water. Bring to a simmer, and cook, stirring occasionally, until the lentils are tender and thick, 12-15 minutes. Meanwhile, toss the shrimp with the remaining 1 teaspoon ginger, 1 tsp. garam masala and a pinch each of salt and pepper. Let stand 10 minutes. Heat the remaining 2 tbsp. butter in a medium skillet over medium heat. Add the shrimp, and cook, stirring until cooked through, 3-5 minutes. Stir the spinach and coconut cream into the lentils until the spinach wilts; season with salt and pepper. Divide among bowls. Top with shrimp and any juices; sprinkle with cilantro.