

Jamaican Coconut Shrimp Stew

written by The Recipe Exchange | March 4, 2016

Ingredients

1 lb peeled and deveined jumbo shrimp
1 tbsp mild jerk seasoning
1/2 tbsp butter or coconut oil
1 scallion, chopped
1/4 cup chopped onion
1/4 cup chopped bell peppers
1 scotch bonnet pepper, seeded and diced (I only use 1/4)
1 cup light coconut milk
chopped scallions or cilantro, for garnish

Directions

Season shrimp in a bowl with jerk seasoning. Heat a large skillet on medium low, add the butter or oil and chopped vegetables, cook until soft 3 to 4 minutes.

Add the shrimp, increase heat to medium and cook 3 minutes, add the coconut milk, cover and simmer until the shrimp are cooked through, about 3 minutes. Garnish with cilantro or scallions and serve.