

GRILLED MARVESTA SHRIMP WITH BAMBOO RICE TIMBALE

Chef Therese Harding - The Classic Catering People

INGREDIENTS

- 1 pound Marvesta Shrimp (16-20 count), cleaned and peeled
- 2 cups coconut milk
- ½ cup lime juice
- ¼ cup Thai fish sauce
- 4 tablespoons Thai chili sauce
- 1 tablespoon lime zest
- 1 tablespoon garlic, minced
- ¼ teaspoon salt
- 1 tablespoon tamarind paste

INSTRUCTIONS

- Place the Marvesta shrimp in a resealable plastic bag or non-reactive pan.
- Combine remaining ingredients and pour over shrimp. Marinate for 30 minutes.
- Remove the shrimp from the marinade, shaking off as much liquid as possible and grill over high heat until slightly charred and cooked through.
- To accompany the dish, we suggest bamboo rice, an aromatic short grain rice infused with pure bamboo juice.
- “Relax” the rice by soaking it for 20 minutes in water.
- Bring rice to a rolling boil then lower heat and cook until liquid reduces and rice is tender.



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