Coconut Curry Noodles With Shrimp

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Ready In 30 min

Rating ★★★★☆ (23)

This dish brings the cozy richness of a South Indian coconut curry to a weeknight noodle bowl. Noodles are tossed in a quick sauce of coconut milk, garlic, ginger and warming spices, then brightened with cilantro. Shrimp cooks directly in the sauce, absorbing the fragrant flavors, though the dish is just as satisfying with tofu or vegetables. Optional mustard seeds and curry leaves add extra depth and crackle, but the recipe is designed to be flexible, leaning on pantry staples. With a luxurious, layered sauce, this filling, 30-minute meal feels like a small miracle.

INGREDIENTS

Yield: 4 servings

2 tablespoons neutral oil or ghee

1 teaspoon black mustard seeds (optional)

8 to 10 fresh curry leaves (optional)

1 tablespoon ginger paste or freshly grated ginger

1 tablespoon garlic paste or freshly grated garlic

1 teaspoon ground cumin

1 teaspoon garam masala

1 teaspoon crushed red pepper (or to taste)

1 teaspoon freshly ground black pepper

PREPARATION

8 to 10 cherry tomatoes

Kosher salt

1 (13.5-ounce) can unsweetened coconut milk

1 pound large shrimp, peeled and deveined

12 ounces ramen, udon or long egg noodles like fettuccine or pappardelle (fresh, dried or frozen)

½ cup chopped cilantro leaves (optional), for serving

Step 1

Bring a large pot of water to boil over high heat.

Step 2

While the water heats, get started on the curry: In a large (12-inch) skillet or wok, heat the oil on high for 30 seconds. If using the mustard seeds or curry leaves (or a combination), add them now and cook, stirring frequently, until mustard seeds start to sputter and curry leaves crackle and crisp, about 30 seconds.

Step 3

Stir in the ginger, garlic, cumin, garam masala, crushed red pepper and black pepper, then stir in the tomatoes and season with salt. Cook the tomatoes, stirring occasionally and reducing the heat at any point to avoid scorching the mixture, until the tomato skins start to soften, 3 to 5 minutes, then poke and squish the tomatoes with a fork.

Step 4

Stir in the coconut milk. Once the mixture starts boiling, adjust the heat to medium and simmer for 5 minutes. Add the shrimp and continue cooking for 3 to 4 minutes, flipping them halfway through, until the shrimp turn pink. Turn off the heat.

Step 5

Once the water is boiling, add noodles and cook according to package instructions, reserving ¼ cup noodle cooking water before draining. Stir the noodles and reserved cooking water into the shrimp curry. Top with cilantro if using.

Private Notes

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