



## One Pot Shrimp & Callaloo Curry

2 servings

15 minutes

### Ingredients

2 tsps Extra Virgin Olive Oil  
 1 Yellow Onion (chopped)  
 1 Garlic (large, clove, minced)  
 2 cups Chicken Broth  
 1/4 cup Unsweetened Coconut Yogurt  
 1 tbsp Lemon Juice  
 1 tbsp Curry Powder  
 1 tsp Coriander  
 Sea Salt & Black Pepper (to taste)  
 340 grams Shrimp (peeled, deveined)  
 2 cups Callaloo (chopped)

### Nutrition

Amount per serving	
Calories	264
Fat	8g
Carbs	13g
Fiber	5g
Sugar	7g
Protein	38g
Cholesterol	279mg
Sodium	1138mg
Vitamin A	1357IU
Vitamin C	18mg
Calcium	258mg
Iron	5mg
Selenium	3µg

### Directions

- 1 Heat the oil in a pot over medium heat. Add the onion and garlic and sauté for two minutes.
- 2 Add the broth, coconut yogurt, lemon juice, curry powder, coriander, salt, and pepper. Mix well.
- 3 Add the shrimp and callaloo and cover. Cook for three to five minutes or until the shrimp is cooked through and the callaloo has wilted slightly. Enjoy!

### Notes

**Leftovers:** Refrigerate in an airtight container for up to two days. Freeze for up to one month.

**Serving Size:** One serving is 1 3/4 cup.

**Additional Toppings:** Chopped cilantro, green onions, and/or hot sauce.

**Serve it With:** Rice, quinoa, or cauliflower rice.