

## **Green Scallop Curry with Peas and Peppers**

Recipe 175 of 365

This is an unfussy one-bowl meal for the nights when you don't have a lot of time to cook but need something just a little different. Serve the curry over white or brown rice, or over rice noodles. You can substitute large (uncooked) peeled and deveined shrimp for the scallops, if you prefer.

TIME: 20 minutes, plus time to cook the rice

MAKES: 4 servings

- 1 to 2 teaspoons green curry paste, or to taste
- 1 (14-ounce) can light coconut milk
- 2 tablespoons peanut or vegetable oil
- 2 tablespoons finely chopped fresh ginger
- 1 pound sea scallops, tabs trimmed and halved, if large
- 1/2 pound snap peas
- 1 bell pepper (any color), cut into 1/2" thick strips
- 2 tablespoons chopped fresh cilantro (optional)

In a small bowl, whisk the curry paste with a few tablespoons of the coconut milk until no lumps remain. Add the rest of the coconut milk, and whisk to combine. Set aside.

Preheat a wok or large skillet over high heat. When hot, add the oil, and immediately add the ginger. Working very quickly, give the ginger a stir, then add the scallops, peas, and peppers. Cook, stirring constantly, for one minute. Add the coconut milk mixture, and cook a few more minutes, or until the liquid has thickened and reduced considerably. Serve immediately, over rice or noodles.