

## **Shrimps in Coconut Milk Recipe**

**(Guinataan Hipon)**

**Ingredients:** Serves 6

750 g raw shrimps  
2 cups thick coconut milk  
1 tablespoon finely chopped garlic  
1 teaspoon finely chopped fresh ginger  
1 teaspoon salt  
¼ teaspoon black pepper

**Method:**

Wash shrimps well but do not shell them. Put into a saucepan with coconut milk, garlic, ginger, salt and pepper and bring to the boil, stirring. Reduce heat and simmer uncovered for 15 minutes, stirring frequently. Serve with hot white rice.

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