

Cooking With Jamie  
Episode 1: Coconut Milk

Simple Green Curry  
Serves 3

- One cup basmati or white rice
  - 1 tablespoon butter or oil
  - One medium onion or ½ very large onion
  - ¼ cup green curry paste
  - 1 red bell pepper
  - One cup of chopped carrot
  - protein, if desired (4 chicken thighs or one block of tofu)
  - One can of **light** coconut milk
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- Cook rice according to instructions on rice cooker / package.
  - Chop onion VERY thin
  - Chop pepper and carrot, if not pre-cut.
  - Dice protein, if adding
  - Let butter or oil foam and cook onion slowly on low-med heat until brown and translucent.
  - Stir in curry paste and salt. Add chicken if using chicken.
  - Add coconut milk and let boil.
  - Add peppers and carrots, let boil until vegetables are tender and curry is thick. Add tofu now, if adding tofu - cook until tofu is warmed through.
  - Plate and serve!

Coconut Rice Pudding

- ½ cup of short-grain white rice (like sushi rice)
  - 6oz / half a can of coconut cream
  - 1 cup of milk (I use oat milk)
  - ¼ cup brown sugar
  - ½ teaspoon nutmeg
  - Your choice of toppings - frozen fruit, nuts, maple syrup or spices - Be creative!
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- Add everything, aside from ½ cup of oat milk, to a rice cooker or pot. Cook until all moisture is absorbed and grains of rice are very soft. Add to a bowl and fold in the remaining milk. Let sit for 10 minutes. Serve with toppings!

Coconut Shrimp on Rice Noodles

Serves 3

- Wide rice noodles
  - One medium onion or ½ very large onion
  - 3 cloves of garlic
  - One tablespoon of butter or oil
  - ½ can or 6oz of **full fat** coconut milk
  - 12 deveined, frozen Shrimp with shell
  - 1 lime
  - A handful of cilantro
  - Optional - crushed chili flakes
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- Boil salted water for rice noodles - cook according to instructions on box.
  - Slice onion, mince garlic, zest lime. Set aside, separated.
  - Let butter foam on medium heat in a large, deep pan.
  - Add onions and turn heat down to low. Stir occasionally until light brown and transparent. Then add garlic and stir until fragrant. Add a large pinch of salt.
  - Add coconut milk and shrimp.
  - Cover and cook until shrimp is opaque and pink.
  - Add juice from half the lime, fold in drained rice noodles.
  - Top each bowl with cilantro, lime zest, and chili flakes (optional).