

ready
in
25

curry-mango shrimp

Ginger, lime, and curry subtly enhance grilled shrimp.

- 1/2 cup mango chutney*
- 3 tablespoons fresh lime juice*
- 1 tablespoon olive oil*
- 1 tablespoon grated fresh ginger*
- 1/2 teaspoon curry powder*
- 1 pound peeled and deveined large shrimp*
- 3 (10-inch) metal skewers*

Combine first 5 ingredients; brush half of mixture over shrimp. Cover and let stand 15 minutes. Thread shrimp evenly onto skewers.

Grill shrimp, covered with grill lid, over medium-high heat (350° to 400°)

3 minutes on each side or until shrimp turn pink. Brush with remaining chutney mixture, and serve. Makes 2 to 3 servings.

SERVE

Coconut Basmati Rice

Combine $\frac{3}{4}$ cup chicken broth, $\frac{1}{2}$ cup coconut milk, $\frac{1}{2}$ teaspoon salt, and $\frac{1}{2}$ cup uncooked basmati rice in a medium saucepan. Bring to a boil; cover, reduce heat, and simmer 20 minutes or until liquid is absorbed and rice is tender. Stir in 3 tablespoons

chopped green onion and 1 tablespoon chopped fresh cilantro. Makes 3 cups.

POUR

To complement the diverse flavors of the curry-mango marinade, try a Hogue Riesling from Washington's Columbia Valley. The naturally crisp acidity balances sweet peach and apricot flavors for a refreshing finish. 🍷

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