## FRESHER than FRESH



### **WHAT'S FOR DINNER?**



#### Enjoy the 7 recipe online!

### **Curried Spinach & Shrimp**

#### Ingredients

3 cups spinach, washed and trimmed

4 tbsp extra virgin olive oil 4 medium onions, *thinly sliced* 

2 small cloves garlic, *minced* 

1 fresh green chili, finely chopped

1tsp fresh ginger, grated

1 tbsp curry powder (according to your taste whether you like it hot or mild)

1tsp cumin, ground

1/4 tsp coriander, ground

3 pounds medium shrimp, *shelled* and de-veined

1¾ cups coconut milk

Hot steamed rice, enough for 4 people

#### Instructions

Bring a large pot of salted water to a boil. Add the spinach and cook for about 30 seconds. Drain well and roughly chop. Heat the oil over medium-low heat in a large saucepan. Add the onions, garlic, chili, and all of the spices. Sauté until the onions are golden, about 10 minutes. Do not let the mixture burn or get too brown. Stir in the shrimp, increase the heat to medium-high and cook until the shrimp are just white and firm, about 6 minutes. Reduce the heat to low. Stir in the coconut milk and spinach. Season with salt and pepper. Toss and cook over low heat until the spinach is heated through. Serve over hot steamed rice. Makes 4 servings.





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## **BUTCHER**







## **SEAFOOD**







## **DELI**



San Daniele Mortadella Regular, Light, or Hot \$199



Tre Stelle Deluxe Mozzarella \$**5**49



Brandt Pizza Pepperoni \$179

## **GROCERY**



Philadelphia Dips Assorted Varieties 2/\$**5** 



Betty Super Moist Bread White or Whole Wheat \$269 /675g



Black Diamond Natural Cheese Slices Assorted Varieties \$449 /220-260g