

# Lemongrass Mango Gulf Shrimp with Vermicelli Rice Noodles

**Cook time: 30 min.**

**Serves 8**

## **Ingredients**

3 lb Gulf shrimp 26/31, peeled and deveined, tail off  
1/4 cup Peanut oil  
1/2 cup Shallot minced  
1/4 cup Ginger minced  
2 tbsp Garlic minced  
1/4 cup Jalapeño no seeds, minced  
3 sticks Lemongrass split in half  
1 1/2 cup Carrot julienne  
2 1/4 cup Coconut milk  
2 tbsp Red curry paste  
1/2 cup Lime juice  
3/4 cup Mango diced  
24 oz Rice vermicelli noodles cooked according to directions on package  
1/2 cup Fresh basil chopped  
1/2 cup Fresh cilantro chopped  
1/2 cup Fresh mint chopped

## **Directions**

1. Heat medium sauté pan over medium-high heat. Add peanut oil, shallots, ginger, garlic, jalapeño and lemongrass stalk. Cook until fragrant, about 30 seconds. Add carrot julienne and Gulf shrimp and sauté an additional minute. Add coconut milk, curry paste, lime juice and diced mango. Cook for 2-3 more minutes. Remove lemongrass stalk. Add rice noodles, basil, cilantro and mint to pan and toss.
2. Add rice noodles, basil, cilantro and mint to pan and toss. Cook for an additional 2-3 minutes.
3. Serve in bowls, dividing shrimp, noodles and broth evenly.