Mario Batali’s Spicy Shrimp Sauté

* **YIELD**4 servings

INGREDIENTS

* **2** **tablespoons red curry paste**
* **¼** **cup fish sauce**
* **¼** **cup sambal**
* **¼** **cup sweet chili sauce**
* **2** **pounds medium shrimp, peeled and deveined**
* **3** **tablespoons light sesame oil**
* **1** **cup sliced scallions**
* **2** **tablespoons sweet soy sauce**
* **1(14-ounce) can light coconut milk**
* **1** **bunch cilantro, chopped.**
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Nutritional Information

PREPARATION

1. Combine curry paste, fish sauce, sambal and chili sauce in a medium bowl; add shrimp, tossing to coat. Place a large nonstick skillet over medium-high heat until hot. Add oil, and heat till smoking then add the shrimp mixture, and sauté for 2 minutes. Add scallions; cover, and cook for 3 minutes. Stir in sweet soy sauce and coconut milk. Cook for 3 minutes or until thoroughly heated and the shrimp is cooked through. Add cilantro and serve.