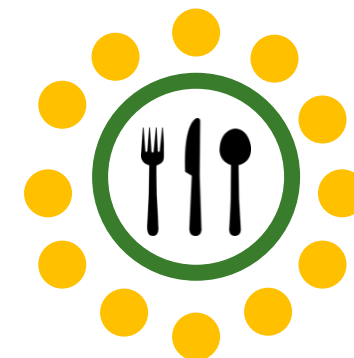


recipe of the week:

Slow Cooker Panang Curry with Chicken & Rice



ingredients:	directions:
1 cup white rice	1. Cook rice according to package instructions.
2 tbsp. extra virgin olive oil	2. In a large skillet over medium-high, heat oil. Add shallot to the skillet and season with salt and pepper. Cook until beginning to soften, about 3 minutes. Stir in garlic and cook until fragrant, about 1 minute more.
2 tbsp. diced shallot	3. Season shrimp with salt and pepper and cook until cooked through, 2 minutes per side. Add salsa verde and stir until warmed. Stir in about half of the cilantro
2 cloves garlic, minced	4. Before serving, fluff rice and fold in remaining cilantro. Top with salsa verde shrimp and serve with lime wedges.
1 lb. shrimp, peeled and deveined	
Kosher salt to taste	
Freshly ground black pepper	
1/4 cup chopped fresh cilantro, divided	
Lime wedges, for serving	

Presented by:

