



### **Ginataan na Hipon**

*Shrimp Cooked in Coconut Milk*

Featured on November 9, 2019 for "Behind-the-Scenes at Bad Saint" demo with Genevieve Villamora.

### **Ginataan na Hipon**

Recipe courtesy of Genevieve Villamora

### **Ingredients**

- 1" ginger, peeled and minced
- 1" fresh lemongrass (the bottom part), minced
- 3 tablespoons canola oil
- 2 large tomatoes, cut into a large dice
- 1-2 serrano chiles (depending on the desired spice level) - thinly sliced (discard seeds if you don't want it too spicy)
- 2 13.5 oz cans of coconut milk
- 1.5 lbs of 16-20 count shrimps, rinsed (heads on, if possible)
- 3 cups baby spinach
- Salt and pepper to taste

### **Directions**

Heat canola oil in a large skillet on medium high. Once the pan is hot, sauté the ginger and lemongrass for 5 minutes, or until fragrant. Add diced tomatoes. Simmer tomatoes and aromatics, stirring occasionally, until the tomato flesh is soft and the liquid they have released starts to evaporate slightly.

Add coconut milk. Stir well, so that the tomatoes are fully mixed into the coconut milk. Lower heat to a low simmer, uncovered.

Continue simmering coconut milk until the coconut milk has thickened and the fat in the coconut milk starts to separate, about 20-25 minutes. Add shrimp and serrano chiles, and stir. Cover and cook shrimp for 5 minutes. Add spinach and stir. Cover pot and turn off the heat. Let sit for 2-3 more minutes until the spinach is cooked.

Serve immediately over rice.

