

Recipe adapted from [World Recipe House](#).



Curry Seafood Stew

1 lb. shrimp, peeled and cooked
1 lb. bay scallops
2 T butter
2 c fresh spinach
1/2 c fresh cilantro, chopped
14 oz. light coconut milk
Juice from 1/2 lemon
1 t ground curry (or more to taste)
1/2 t ginger powder
1/4 t nutmeg
Pinch of cloves

In a large pot, melt butter over medium heat. Add the shrimps and scallops and saute for two to three minutes. Toss in the spinach, cilantro, coconut milk, lemon juice and spices and mix well. Reduce the heat to low, cover and let the stew simmer for five minutes. Serve stew in soup bowls on its own, or over white rice.