

## Shrimp and Sweet Potato Curry

20 medium shrimp (peeled and deveined)  
2 large sweet potatoes (roasted, peeled and diced)  
1 red onion (diced)  
3 tomatoes (diced)  
1 inch piece of ginger (peeled and minced)  
2 cloves garlic (minced)  
10 okra (sliced thin)  
4 Tsp curry powder  
1 Tsp cumin  
1 Tsp coriander  
½ Tsp turmeric  
1 Tsp paprika  
½ Tsp cayenne pepper  
1 can of coconut milk  
4 Tsp butter  
½ bunch cilantro (chopped)  
salt and pepper to taste

### Method:

Heat butter in large sauce on medium heat. Add the garlic, ginger and onion to pan. Cook until onions are translucent. Add spices and cook for 3 minutes reducing the heat to low. Add coconut milk, 1 cup water, okra, sweet potatoes and tomatoes. Cook over low heat for 10 minutes adding additional water if needed. Season shrimp with salt and pepper and add to the curry mixture. Cook for 5 minutes and season with salt and pepper to taste. Garnish with cilantro and serve with rice.