

## Red Curry Shrimp and Scallop w/Pineapple Coconut Rice



**Marinade:** Three tablespoons mild red curry paste, a teaspoon brown sugar, teaspoon fish sauce and one can coconut milk. (reserve half of marinade for sauce )

**Shrimp and Scallops:** Put cleaned shrimp and scallops on a skewer. Marinate for at least 15 minutes (use pam on the skewer first, the shrimp will slide off with ease). Grill on medium heat on a piece of foil (use pam on the foil). Watch your shrimp when they turn pink and curl. Don't over cook.

**Rice:** 2 cups jasmine rice , four cups chicken broth watch your rice you may need to add more chicken broth. When rice is done add one can crushed pineapple and one can coconut milk. Add honey to taste just enough to add a light sweetness.

**Bok Choy and Red Peppers:** Slice and saute bell peppers on lower heat in a touch of olive oil until tender. Steam the Bok Choy until slightly tender. For a beautiful presentation place the rice first, bok choy and pepper then the skewers, finish the dish with fresh chopped cilantro. Enjoy