



Fresh. Simple. Sustainable.

## **Shrimp and Swordfish Curry**

### **Barefoot Contessa**

1½ tablespoons curry powder  
1 tablespoon ground coriander  
1 teaspoon ground cumin  
¼ teaspoon ground turmeric  
⅛ teaspoon ground cayenne pepper  
⅛ teaspoon ground cloves  
4 tablespoons (½ stick) unsalted butter  
2 tablespoons good olive oil  
5 cups chopped yellow onions (4 onions)  
1 Holland red bell pepper, cored, seeded, and cut into ¼-inch-thick strips  
4 teaspoons minced garlic (4 cloves)  
2 tablespoons grated, then minced, fresh ginger  
1½ tablespoons seeded, minced jalapeño pepper  
2 cups (16 ounces) canned diced plum tomatoes, including the juice  
2 cups clam stock, such as Bar Harbor  
Kosher salt and freshly ground black pepper  
1½ pounds swordfish, skin removed and 1-inch-diced  
1½ pounds (16- to 20-count) peeled and deveined shrimp (2 pounds in the shell)  
Zest and juice of 1 lime

Combine the curry powder, coriander, cumin, turmeric, cayenne pepper, and cloves in a small bowl and set aside.

Heat the butter and oil in a large (11- to 12-inch) pot or Dutch oven, such as Le Creuset. Add the onions, bell pepper, garlic, ginger, and jalapeño pepper and cook over medium-low heat, stirring occasionally, for 15 minutes, until the vegetables are tender and starting to brown. Stir in the spice mixture and cook, stirring constantly, for 2 minutes. Stir in the tomatoes and the juice, clam stock, 1 tablespoon salt, and 1½ teaspoons black pepper, bring to a boil, lower the heat, and simmer for 10 minutes. Add the swordfish and shrimp, cover, and simmer for 7 minutes only (don't overcook the seafood!), until the shrimp and fish are just cooked through. Carefully stir in the lime zest and juice (don't break up the swordfish!), taste for seasonings, and serve hot.

Serves 6 - 8

Check our website for more recipes:

<https://www.hookedonfishchicago.com/recipes>