

Vatapa – Brazilian Shrimp Stew



3 from 8 votes

Prep Time

20 mins

Cook Time

30 mins

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Ingredients

- 1 cup dried shrimp
- 1 cup cashews
- 1 cup sliced almonds or slivered
- 1/4 cup palm oil
- 2 chopped onions
- 2 finely chopped garlic cloves
- 1 finely chopped jalapeno I used red jalapeno
- 1 cup fish stock or clam juice
- 3 cups coconut milk
- 8 oz. white fish fillet I used mahi mahi
- 1 lb. shelled and cleaned shrimp
- 2 tablespoons finely chopped cilantro
- salt to taste

Instructions

1. Place dried shrimp in a bowl and cover with boiling water. Leave for 20 minutes for the shrimp to soften. Drain.
2. Rough chop the nuts by hand with a knife so that it is easier for the blender to grind. Combine nuts and shrimp in a food processor or blender and grind to a fine powder.
3. In a large skillet, heat dende oil. Add onions, garlic and jalapeno. Saute until vegetables are softened.
4. Add shrimp nut powder, fish stock and coconut milk. Bring to a boil. Reduce to a simmer and cook for 5 minutes.
5. Add fish and simmer for 10 minutes.
6. Add shrimp and cilantro. Simmer for 4 minutes.
7. Add salt to taste.
8. Serve with rice or farofa (toasted cassava meal/yuca) drizzled with palm oil.



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