

Sheet-Pan Coconut Shrimp and Sweet Potatoes

By Melissa Clark

“This Simple Ingredient Makes So Many Meals Shine”

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Yield: 4 Servings

Total Time: 55 Minutes

Prep Time: 10 Minutes

Cook Time: 45 Minutes

Ingredients

1 cup unsweetened coconut milk, preferably full-fat

1 teaspoon Sriracha, plus more for serving

2 garlic cloves, finely grated

1 (1-inch) piece fresh ginger, finely grated

1 bunch scallions, green and white parts thinly sliced and separated

½ teaspoon red-pepper flakes

1¼ teaspoons kosher salt (Diamond Crystal, or use ½ teaspoon Morton), plus more for sprinkling

¼ cup chopped cilantro

2 limes

1½ pounds shelled large shrimp

2 pounds sweet potato, cut into 1-inch cubes (peeled or not, as you like)

Extra-virgin olive oil, for drizzling

Preparation

1. Heat oven to 400 degrees. Line a sheet tray with parchment paper or a nonstick liner.
2. In a medium bowl, whisk together coconut milk, Sriracha, garlic, ginger, sliced scallion whites, red-pepper flakes, salt and cilantro.
3. Finely grate the zest of 1 lime directly into coconut milk mixture, then squeeze in the lime juice (reserve the second lime for later).
4. Put shrimp in another medium bowl. Pour half of the coconut mixture over shrimp and stir to combine. Let marinate in the fridge while the sweet potatoes roast.
5. Meanwhile, add the sweet potato cubes to the bowl with the remaining coconut mixture and toss to combine. Evenly spread potatoes on the prepared sheet tray, pouring all of the liquid from the bowl over them. Drizzle with olive oil and sprinkle with salt. Roast for 30 to 40 minutes, tossing a couple of times while roasting, until the sweet potatoes are tender.
6. Remove pan from oven and heat broiler to high. Spread shrimp evenly on top of the sweet potatoes and pour in any liquid from the bowl. Drizzle shrimp with olive oil and sprinkle with salt. Broil on high for 5 to 7 minutes, or until the shrimp are pink and just beginning to curl, and the sweet potatoes are charred in spots, rotating the pan after 3 minutes.
7. To serve, squeeze the juice of the reserved lime on top and sprinkle with sliced scallion greens. Drizzle with more Sriracha sauce.