

Honolulu Curry (Dehydrated)



Ingredients

- 1/3 cup pre-cooked dehydrated basmati rice
- 2 tablespoons dehydrated shrimp
- 2 tablespoons dehydrated canned pineapples
- 1 teaspoon mild curry powder
- 2 tablespoons coconut milk powder

Info

- **Prep:** 5
- **Cook:** 5
- **Serves:** 1
- [Source](#)

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Rate

Directions

1. Pour dry curry mixture into the pot; add 1 cup water.
2. Place pot over medium heat and bring to the boil.
3. Cook, stirring occasionally, for about 10 minutes; then remove from the heat and let stand covered for another 5 minutes to rehydrate meal completely.

[rice](#), [dehydrated](#), [dehydrated shrimp](#), [pineapple](#), [curry powder](#), [milk powder](#)

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