

## Jhinga Pilau Recipe

(Indian Spiced Prawns and Rice Recipe)

**Ingredients:** Serves 4

500 g (1 lb) raw prawns (shrimps)  
1½ cups long grain rice  
2 tablespoons ghee  
2 tablespoons oil  
1 medium onion, peeled and finely sliced  
3 cloves garlic, peeled and finely grated  
½ teaspoon finely grated fresh ginger  
4 cardamom pods, bruised  
4 whole cloves  
small stick of cinnamon  
1 teaspoon garam masala  
½ teaspoon chili powder, optional  
2 fresh red chilies, sliced  
1½ teaspoons salt  
3 cups hot water  
sliced cucumber and fresh coriander leaves to garnish

**Method:**

Shell and de-vein prawns. If rice needs washing, allow it to dry well. Heat ghee and oil in a large saucepan with a well-fitting lid. Put in the prawns and fry quickly until they change color, then remove them from pan. Put in onion, garlic and ginger and fry for a few minutes, stirring frequently. Add whole spices and fry for a minute or two longer, then turn in the rice and fry, stirring, until it is coated with the ghee. Add garam masala, sliced chilies, chili powder, salt, prawns, and hot water. Let it come to a boil then reduce heat to very low, cover tightly and cook for 20 minutes without lifting lid. Serve hot, garnished with thin slices of cucumber and sprinkled over with chopped fresh coriander.

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