

Jumbo Prawns Curry Recipe

(Indian Recipes)

Ingredients:

8-12 jumbo raw prawns
2 tablespoons vegetable oil
1 tablespoon sesame seed oil
2 large onions, peeled and finely chopped
½ teaspoon salt
2 teaspoons chopped garlic
1 teaspoon ground turmeric
2 bunches of fenugreek leaves, stems removed
1 tablespoon dried fenugreek leaves
2 tablespoons coriander (cilantro) leaves
1 bunch of scallions, trimmed and sliced

Green spice paste:

3 green chilies, stems removed
50 g coriander (cilantro) leaves and stems
1 teaspoon ground turmeric
3 dried red chilies, halved and deseeded
1 teaspoon cumin seeds
1 teaspoon black peppercorns

Method:

Peel and de-vein the prawns, leaving the tail attached. Rinse and pat dry. Next prepare the green spice paste. Put all the ingredients in a blender or mini-processor and whiz to a fine paste. Spread half of the paste all over the prawns and set aside to marinate for 30 minutes. Heat half of the vegetable and sesame seed oils in a patio or deep sauté pan. Add the remaining spice paste and sauté gently for 2 minutes. Add the chopped onions and sauté until translucent, then add the rest of the ingredients (except the prawns). Heat the remaining oil in a separate sauté pan and fry the marinated prawns for 1-2 minutes. Add the prawns to the onion mixture and simmer for about 5 minutes until they are cooked. Serve at once.

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