

Shrimp Curry Recipe

Ingredients: Serves 4

1 tablespoon vegetable oil
1 teaspoon chili powder
1 tablespoon ground sweet paprika
½ teaspoon ground turmeric
3 cloves garlic, finely chopped
2 teaspoons peeled and grated fresh ginger
1 tablespoon ground coriander
1 teaspoon ground cumin
2 teaspoons packed brown sugar
1¼ cups (300ml) water
1¾ cups (440ml) coconut milk
1 teaspoon sea salt
2 tablespoons tamarind paste
750g jumbo shrimps (king prawns), shelled and de-veined, tails intact

Method:

In a wok or large skillet, heat oil over medium heat and stir-fry chili powder, paprika, turmeric, garlic, ginger, coriander and cumin until fragrant, about 30 seconds. Stir in brown sugar and water. Bring to a boil, reduce heat to low and simmer for 5 minutes. Add coconut milk, salt, tamarind paste and shrimps. Stir over medium heat until shrimps turn pink, 4-5 minutes. Remove from heat. Spoon into serving dishes. Serve with steamed basmati rice.

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