



Coconut Shrimp Curry

NIBBLEDISH CONTRIBUTOR

Ingredients

- Tiger prawns (entire package) - 2 medium sized onions, finely chopped - 1 teaspoon of garlic paste - 1 teaspoon of ginger paste - 1 small can of coconut milk, unsweetened - 2 tablespoons of cilantro leaves - 4 dried red chilis (more if you like it spicy) - 1 inch stick of cinnamon - 7 cloves - 4 cardamon seeds - 3 tablespoons of canola oil - 1 bay leaf - 1 teaspoon of turmeric - 1 teaspoon of cayenne pepper - 1 large tomatoe - salt to taste

Instructions

This is one of my favorite Indian recipes. You can make it as spicy as you like (I like mine hot so I usually add more chilis). The coconut milk really brings the flavors through, and the tomatoe adds a tinge of sourness that finishes the dish off nicely. 1. In a spice grinder, grind the cinamon, red chilis, cloves, and cardamon seeds - set aside 2. Add oil to pan and saute the chopped onion until golden brown - add bay leaf 3. Add garlic and ginger paste 4. Puree the tomatoe in a food processor and add to saute 5. Add the turmeric 6. Add the shrimp (you may cut off the tails if you like) 7. Add the ground spice mix from step #1 8. Add cayenne pepper 9. Add 1/2 - 1 cup of water and let boil until the shrimp are pink. Do not overcook, as the shrimp will become rubbery 10. Add coconut milk and reduce heat 11. Garnish with fresh cilantro leaves