

PRAWN MASALA

Serves 2-3 persons



This is one recipe I can say is mine (YES!!!). A few recipes I saw here and there and tried and failed and adjusted and THIS is how it evolved.

500 g Prawns (Peeled, Deveined and without tails - I use the frozen medium/large size ones, because they shrink a lot when they cook)

3 Medium Tomatoes
1 Medium Onion (sliced)
1/2 tsp. Ginger Paste (or Powder)
1/2 tsp. Garlic Paste (Or Powder)
1/2 tsp. Garam Masala
1/4 tsp. Dry Meethi
2 tbsp. Yogurt
1 tsp. Salt
1/2 tsp. Red Chili Powder
1/4 tsp. Turmeric Powder (*haldi*)
1/4 tsp Zeera (Cumin Seeds)
1/4 tsp. Chaat Masala

- 1 Marinate the prawns in Vinegar, Tikka Masala and Ginger Garlic paste and set aside for 1-2 hours.
- 2 Fry onions in oil, till they turn light pink.
- 3 Add ginger garlic paste, salt, red chili powder, zeera, turmeric, yogurt, meethi, tomatoes and 1/4 tsp. of garam masala (*the other 1/4 tsp. will be used later*).
- 4 Fry and then cover and cook on low heat till the tomatoes are done and the oil comes up.
- 5 Drain prawns and throw away the marinade. Add the prawns to the pot and simmer it for 15 minutes.
- 6 Then increase the heat so the gravy thickens to the right consistency (*the shrimps will leave a lot of water, and you don't want to over cook the prawns so you need to dry the masala quickly*).
- 7 Put on low heat again and cover so the oil comes up.
- 8 Add the lemon juice, chaat masala and the other 1/4 tsp. of garam masala now.
- 9 Garnish with ginger, green chilies and coriander.
- 10 Serve with Naan and ENJOY!

1 tbsp. Lemon Juice
2 tbsp. Oil

Garnishes

1 tbsp. Ginger (*julienned*)
1 tsp. Green chili (sliced)
1 tsp. Fresh Coriander

Marinade for prawns

4 tbsp. Vinegar
1 tsp. Tikka Masala (*optional*)
1/4 tsp. Ginger Paste (or Powder)
1/4 tsp. Garlic Paste (Or Powder)