

Geetha Raju
2017 Lowell
Festival

South Indian Shrimp Curry

Cooking time: 15 min

Serves: 4 people

- Raw deveined Shrimp 1lb
- Salt to taste
- Water 1/2 cup
- Cooking oil 1 Tablespoon
- Coconut milk 2 tablespoon(add more or less according to your consistency)
- Turmeric powder 1/4 teaspoon
- Chili powder 1 teaspoon (add more if you want a spicier curry)
- Cumin seeds 1/4 teaspoon
- Chopped tomatoes (1 cup)
- Chopped Garlic 1/4 teaspoon (5 cloves, finely chopped)
- Chopped onion (One big, finely chopped)
- Curry leaves (few leaves)
- Coriander leaves (Washed & Chopped fine)

- 1) First add cooking oil to the pan, once it's hot add cumin seed, curry leaves onion and garlic. Cook until onions are translucent.
- 2) Keeping the stove at medium heat slowly add turmeric & chili powders
- 3) Add tomatoes and stir until mixed. Let it cook until tomatoes become soft.
- 4) Add 1/2 cup of water and let ingredients come to a rolling boil. Cover with lid and let simmer until raw shrimp smells is gone.
- 5) Add the coconut milk boil, bring to rolling boil again. When you can see some oil float on the top, turn off the stove.
- 6) ADD SHRIMP (Cook 3 to 5 min or until shrimp color turn pink)

Finally, garnish with some coriander leaves. Enjoy with white Rice, Naan or Tortilla!