

SPOTLIGHT RECIPE



SHRIMP MASALA

- Toss the shrimp with the lemon juice and salt, and set them aside for 30 minutes.
- Heat enough oil to cover the bottom of a frying pan. Sear the shrimp in batches until all are done. Hold on the side in a pan.
- Add more oil to the frying pan to cover the bottom, and then sauté the onion until it turns a little brown. Add the yogurt and all other ingredients to the pan. Keep stirring the items until a paste is formed.
- Add the shrimp to the sauce and cook for few more minutes. Serve hot.

Ingredients

Servings: 8

- 2 1/2 pounds shrimp, peeled and deveined
- 2 tablespoons lemon juice
- Salt to taste
- Vegetable oil, for sautéing, about 2 tablespoons
- 1 onion, chopped
- 1/2 cup plain yogurt
- 1/2 teaspoon grated ginger
- 1/2 teaspoon grated garlic
- 1 teaspoon red chili powder
- 1 teaspoon coriander powder
- 1 teaspoon cumin powder
- 1 teaspoon turmeric powder
- 1 tomato, chopped

Side dishes

- Jasmine Rice
- Naan Bread

