

N A V E E N ' S C U I S I N E
C o o k i n g C l a s s e s • C a t e r i n g
• P r i v a t e E v e n t s •

Goan Shrimp Curry

(Spicy curry of shrimp cooked with green chilies and coconut milk)

Ingredients

- 1 lb raw shrimp, peeled, deveined, tail on
- 1 inch piece ginger
- 1/4 cup fresh cilantro, divided into two portions
- 1 - 2 small green chili peppers (optional, to taste)
- 2 tbs cooking oil
- 1 small onion, diced
- 3 - 4 cloves garlic, minced
- 1 14 oz. can coconut milk
- 1 tsp salt (adjust to taste)
- 1/2 tsp cumin powder
- 1/2 tsp garam-masala
- 2 tsp coriander powder
- 1/4 tsp cayenne pepper (optional, adjust to taste)

1. Butterfly the shrimp, set aside.
2. Using a food processor, make a paste of ginger, cilantro and green chilies. Set aside.
3. Prepare remaining ingredients as described.
4. Pour oil in a wok or shallow pan, swirl to coat and heat on medium high heat. Add onion & garlic. Cook the mix till translucent, about 6 - 7 minutes, cooking with the lid on, stirring occasionally.
5. Add coconut milk to the wok/pan and cook for 5 – 7 minutes, stirring occasionally. Using a silicon or rubber utensil, scrape the sides of the pan to avoid coconut milk from burning.
6. Add ginger-chili-cilantro paste, salt & spices; continue to cook for about 5 - 7 minutes, stirring occasionally.
7. Add shrimp and cook for 3 - 5 minutes or until shrimp are cooked thoroughly.
8. Coarsely chop remaining cilantro and use to garnish. Serve hot.