



Shrimp Curry masala

Ingredients

- 2 tablespoons peanut oil
- ½ sweet onion, minced
- 2 cloves garlic, chopped
- 1½ teaspoons ground turmeric
- 1 teaspoon ground ginger
- 1 teaspoon ground cumin
- 1 teaspoon paprika
- ½ teaspoon red chili powder (*adjust to taste*)
- 1 (14.5 oz) can chopped tomatoes
- 1 (14 oz) can coconut milk
- 1 teaspoon salt
- 1 pound cooked, peeled shrimp (*tails removed*)
- 2 tablespoons fresh cilantro, chopped

Instructions

1. Sauté the Onion

Heat peanut oil in a large skillet over medium heat. Add the minced onion and cook until translucent, about 5 minutes. Remove the skillet from heat and let it cool slightly for 2 minutes.

2. Toast the Spices

Return the skillet to low heat. Stir in garlic, turmeric, ginger, cumin, paprika, and chili powder. Cook for 30 seconds, allowing the spices to bloom and release their fragrance.

3. Make the Sauce

Add the chopped tomatoes, coconut milk, and salt. Stir to combine. Bring the mixture to a boil for 1 minute, then reduce heat and let it simmer gently for 10 minutes, stirring occasionally.

4. Add the Shrimp

Stir in the cooked shrimp and cilantro. Simmer for 1–2 minutes, just until the shrimp are heated through.

5. Serve

Spoon over hot rice or serve alongside naan. Garnish with extra cilantro if desired.