



Dinner Recipe: Spiced Masala Shrimp

Masala

- 1 cup plain whole-milk yogurt
- 2 tsp Life is a Recipe® Garam Masala
- 1/2 tsp cayenne pepper (more to taste)
- 1 tsp turmeric
- 1 ½ tsp curry powder
- 2 tbsp vegetable oil
- 2 cups onions (chopped)
- 4 garlic cloves (chopped)
- 1 can diced tomatoes in juice (28-ounce can)
- Salt (to taste)
- Pepper (to taste)

Instructions

1. In a large skillet heat oil over medium heat.
2. Next, add in onions and saute until golden brown.
3. Add garlic, garam masala, turmeric, curry powder and cayenne pepper and mix well.
4. Let cool.
5. Puree yogurt and the can of tomatoes with juice.

Shrimp

- 2 Pounds Uncooked Large Shrimp (peeled, deveined)
- 1 ½ Tbsp Fresh Lemon Juice
- ½ Cup Fresh Cilantro (chopped)
- ¼ Cup Green Onion Tops (chopped)
- 1 Can Unsweetened Coconut Milk (13 ½ ounce can)
- 2 Tbsp Vegetable Oil

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6. Add onion mixture to blender and puree again.
 7. In a large pan, heat oil over medium heat.
 8. Add in shrimp and cook for about two minutes.
 9. Add in coconut milk.
 10. Mix well.
 11. Next, Add in green onions, masala mixture, cilantro, and lemon juice.
 12. Let simmer for 2-3 minutes.
 13. Add salt and pepper to taste.
 14. Serve on a bed of rice.