Coconut Curry Shrimps

Ingredients

- 1 tbsp Butter
- 1 Medium Onions, finely chopped
- 1 Clove Garlic, finely chopped
- 1.5 tbsp Curry powder
- 0.5 tbsp Ginger, finely chopped
- 0.75 tbsp Flour
- 1 cup Water
- 2 cubes MAGGI® Chicken Bouillon
- 2 tbsp Maggi® Coconut Milk Powder
- 750 g Peeled & cleaned shrimps
- 1 tbsp Lemon juice
- 2 tbsp Parsley, fresh

Instruction

1. Melt butter in a large saucepan, add onion and garlic and cook for 5 mins until golden color.
2. Add curry powder, ginger and flour. Cook the ingredients for 1 min with constant stirring.
3. Stir in the water until the sauce is well combined and smooth. Keep stirring until the sauce boils for 2 mins. Stir in MAGGI® Chicken Bouillon cubes, MAGGI® Coconut Milk and the shrimps.
4. Simmer over medium heat for 5 mins or until the shrimps are almost cooked.
5. Stir in the lemon juice and parsley and serve with rice.

Nutrition

Carbohydrates	8.48 g
Energy	278.76 kcal
Fats	10.03 g
Protein	39.51 g

10 Minutes

4 Servings