



Khaleeji Shrimp Stew

Ingredients

- 1.5 kilograms Peeled & cleaned shrimps
- 3 Mediums Onion
- 3 Mediums Tomato
- 2 tbsp Tomato Paste
- 1 Sachet MAGGI® Indian Masala Mix
- 1 tbsp Ginger and garlic paste
- 0.25 cup Tamarind paste
- 2 pieces Lemon
- 2 cups water
- 0.5 cup Coriander leaves, chopped
- 3 tbsp Olive Oil
- 1 Medium Green bell pepper, chopped

Instruction

1. Cook the onion in olive oil until soft.
2. Add garlic, ginger, capsicum, and tomatoes, and stir well.
3. Add the dried lemons, MAGGI® Indian Masala Mix and tomato paste.
4. Add the tamarind paste, hot water and bring to boil.
5. Cook the shrimps in 1 tablespoon of olive oil until golden, and add it to the stew.
6. Keep cooking for 10 mins.
7. Add the chopped coriander and stir.

Nutrition

Carbohydrates	16.67 g
Energy	349.22 kcal
Fats	9 g
Protein	52.6 g

45 Minutes

6 Servings