# Shrimps Tikka Masala

## Ingredients

- 800 g Peeled & cleaned shrimps
- 1 cup light plain yogurt
- 3 tbsp MAGGI® Indian Cooking Paste
- 1 tbsp Sunflower oil
- 400 g Tomato Paste
- 0.5 cup Cream
- 2 cups water
- 2 tbsp Coriander leaves, chopped

## Instruction

1. Combine shrimp with yogurt and MAGGI® Indian Cooking Paste and mix until fully coated.
2. In a pan, sear shrimps in sunflower oil over medium-high heat until they change color.
3. Add tomato paste and water and simmer over medium heat for 20 minutes. Stir in cream and cook for another 5 minutes.
4. Transfer to a serving dish and garnish with cilantro. Serve alongside white rice.

## Nutrition

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| Carbohydrates | 17.65 g |
| Energy | 233.46 kcal |
| Fats | 5.95 g |
| Protein | 37.11 g |

35 Minutes

6