

# Simple Shrimp Curry

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## Notes on Ingredients

**I have tried both cooked frozen and fresh frozen shrimp**, but the latter works better. I will try other varieties, but frozen tiger shrimp works well for this recipe. These are the kind I used (below). You need to thaw the required amount, shell, and clean the shrimp.



**Coconut has a saturated oil**, but with the creamed and dried kind, you can remove the fat because it congeals on top of the block of creamed and dried coconut. Here are some pictures of the coconut I used.



### Ingredients

10 tiger shrimp, thawed, shelled and cleaned

**For this recipe**, I used two tablespoons of the coconut. The rest I put away in a container and stored it in the fridge. It keeps for months in the fridge.

**Other than the above**, the rest of the ingredients are pretty ordinary. I developed this recipe to minimize spices and cooking time.

**Here is the recipe for shrimp curry** for two people.

**Grind ginger and garlic** in a pestle and mortar or blender. Dice onion. Dice tomato. Chop cilantro leaves.

**Have all ingredients ready.**

1 small yellow onion

1 tomato  
a few sprigs of fresh cilantro

½" piece of ginger root  
3 large cloves of garlic  
(see [Ginger and garlic paste](#))

2 tbsp dried coconut without oil

½ to ¼ tsp salt  
¼ tsp chili flakes  
½ tsp turmeric

2 or 3 tbsp cooking oil  
½ to 1 cup water

**Heat oil and sauté onion** for a minute. Add salt, chili flakes, turmeric, and ground ginger and garlic. Sauté for a couple of minutes. Add shrimp and sauté for three to five minutes. Add chopped tomato and cilantro, and sauté for two to three minutes. Add ½ cup of water and coconut and stir well. Bring to boil, lower heat, and cook for five to seven minutes. Add more water if necessary, but the gravy should not be too dilute.

**Serve** with rice or naan with a side vegetable and a green salad (shown below with gayopinto).



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