THE FAB FLIP

Prawn Roast Masala

by

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KERALA STYLE PRAWNS ROAST MASALA

PREP TIME	COOK TIME	SERVINGS
10 mins	20 mins	4

INGREDIENTS

Marination -

250-300gms prawns (cleaned & deveined)
1 piece ginger
6-7 garlic cloves
2 tbsp red chili powder
½ tsp turmeric powder
1 tsp pepper powder
¼ tsp dry fenugreek powder
1 tsp oil
Handful of curry leaves
Salt as per taste

Prawns Masala Roast -

2 tbsp of coconut oil
1 bay leaf
2-3 cloves
2 large onions finely chopped
1-2 slit green chilies
1 tomato finely chopped
½ tsp ginger garlic paste
Few curry leaves
Salt

INSTRUCTIONS

Marination of the prawns -

1. Take a blender and add the red chili , turmeric ,pepper powder, ginger, garlic cloves , curry leaves and some salt.
2. Without adding water blend the ingredients to a coarse mixture i.e semi paste mixture.
3. Now take a bowl , add the cleaned prawns and the grounded mixture to it.
4. Mix all the ingredients well.
5. Then add ¼ tsp dry fenugreek powder and salt if required.
6. Leave the marinated prawns for 10-15 mins.

Preparation of Prawns roast -

1. Take a pan and add 2 tbsp oil. Once the oil becomes hot , add 1 bay leaf and 2-3 cloves.
2. Saute for 1-2 mins and then add the finely chopped onion , curry leaves and slitted green chilies.
3. Again saute for 3-4 mins , add some salt and ginger garlic paste and mix well.
4. Keep mixing and saute the onions until they are golden brown in color.
5. Next add the finely chopped tomato and mix well.
6. Cook it on medium flame until they are soft and mushy.
7. Once the oil starts separating from the sauteed mixture , add the marinated prawns to it and mix well.
8. Then add ¼ cup of warm water ,cover the pan and cook for 5 mins on low flame. Stir occasionally.
9. Once the prawns are fully cooked , remove the lid and cook it on medium to high flame.
10. Saute in between until the mixture becomes dry.
11. Toss some curry leaves and salt if required and give a quick mix.
12. Close the lid and let it sit for 5 minutes before serving.
13. Finally serve it warm with rice or roti.