

# shrimp curry

prep: 15m

serves: 6-10

stove top: 20m

## ingredients:

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2 tbsp oil  
1 small onion, minced  
2-3 tsp minced garlic  
1 tsp ground ginger  
1 tsp cumin  
1 1/2 tsp turmeric  
1 tsp paprika  
1/2 tsp red chili powder  
1 lb chopped tomatoes  
2 cups cream/equivalent  
1 tsp salt  
1 lb shrimp cooked & peeled  
2 tbsp chopped cilantro

## instructions:

- heat oil in a large skillet, saute onion about 5 min.
- cool skillet 2 min, add garlic, ginger, cumin, turmeric, paprika, chili powder, stir over low heat
- add tomatoes, cream, salt
- simmer 10 min, stirring occasionally
- stir in shrimp, cilantro, cook briefly
- serve with rice

## notes:

✓ one-pot simple

