



Chingri Malai Curry Recipe (Homestyle Recipe To Try For Your Family)

Ingredients

- gms Maggi Coconut Milk Powder
- gms Prawn (Shelled & Deveined)
- Pinch Salt (To Taste)
- 1/2 1/2 Teaspoon Turmeric Powder
- 1/2 1/2 Cups Water
- Teaspoons Mustard Oil
- Bay Leaf
- Green Cardamom
- Cinnamon (1 Inch Pieces, Crushed)
- Cloves
- Onion (Chopped)
- Cloves Garlic (Chopped)
- Tablespoon Ginger Paste
- 1/2 1/2 Teaspoon Red Chilli Powder
- Tomato (Small, Chopped)
- Teaspoon Sugar
- Green Chillies (Chopped)
- Teaspoon Ghee
- 1/2 1/2 Teaspoon Whole Garam Masala (Coarsely crushed)

Instruction

1. Heat the mustard oil in a karahi and add the bay leaf along with the whole spices. When they start to splutter, add the chopped onion and crushed garlic. Fry the onions just till they turn light brown in colour.
2. Now add the ginger paste, the remaining (¼ teaspoon) turmeric powder and the red chilli powder. Fry for a minute.
3. Add the chopped tomatoes and fry well till cooked. Then, add the marinated prawns and sauté for 5 minutes.
4. Add the prepared MAGGI Coconut Milk Powder, salt, sugar and green chillies. Let it simmer for 8-10 minutes, until the prawns are cooked and the gravy thickens.
5. To finish, add ghee and garam masala powder and remove from fire. Serve hot with steamed rice. Feeling adventurous? Try adding a twist with a touch of mustard paste for a delightful tang or incorporate tender spinach for a vibrant twist. Or you can simply follow our Chingri Malai Curry Parcel recipe for treating your friends and family to snack-y bites. No matter your preference, Chingri Malai Curry Recipe promises an unforgettable culinary experience. So, embark on this flavorful adventure and create memories that will be cherished for years to come.

Nutrition

Carbohydrates	9.92 g
Energy	462.83 kcal
Fats	11.28 g
Protein	16.35 g

60 Minutes

4 Servings