



Ingredients

- 1 Sachet MAGGI Masala-ae-Magic
- 1 Tablespoon Oil
- 1 Teaspoon Mustard Seeds
- 10 Curry Leaves
- 2 Onion (Finely Chopped)
- 2 Teaspoons Ginger-Garlic Paste
- 3 Tomato (Chopped)
- 2 Tablespoons Thick Tamarind Pulp
- 1 Pinch Salt
- 2 Cups Water
- 300 gms Prawn (Shelled & Deveined)

Zubereitung

1. Prepare ingredients as mentioned in the list.
2. Heat oil in a pan, add mustard seeds and when they start to splutter, add the curry leaves. Add the onions and sauté till they turn soft and transparent. Add the ginger-garlic paste and fry till the raw smell is gone.
3. Add the tomatoes and sauté till they are cooked and the oil starts to separate. Add the MAGGI Masala-ae-Magic and fry for a minute.
4. Add the tamarind pulp, water and bring the mix to a boil. Add the prawns and simmer for 8-10 minutes. Add salt to taste
5. Serve hot with steamed rice.

Nährwerte an

Carbohydrates	10.26 g
Energy	301.33 kcal
Fats	3.73 g
Protein	13.06 g

🕒 31 Minutes

⊕ 5 Servings