



Royalla Pulusu Andhra Prawn Curry Recipe

Ingredients

- Sachet MAGGI Masala-ae-Magic (6 Grams)
- Tablespoon Oil
- Teaspoon Mustard Seeds
- Curry Leaves
- Onion
- Teaspoons Ginger-Garlic Paste
- Tomato (Medium, Chopped)
- Tablespoons Tamarind, Pulp (Tamarindus Indica)
- Pinch Salt (To Taste)
- Cups Water
- gms Prawn (Shelled & Deveined)

Instruction

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.

Nutrition

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

31 Minutes

5 Servings