



Andhra Prawn Iguru Recipe

Ingredients

- Sachet MAGGI Masala-ae-Magic (6 Grams)
- Tablespoon Oil
- gms Mustard Seeds
- gms Coriander Leaves (Chopped)
- Onion
- Teaspoons Ginger-Garlic Paste
- Tomato (Medium, Chopped)
- Pinch Salt (To Taste)
- 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 prawns and salt to taste, fry for 8-10 minutes.
5. Serve hot with dal & steamed rice.

Nutrition

Carbohydrates	7.76 g
Energy	291.77 kcal
Fats	3.71 g
Protein	12.95 g

31 Minutes

5 Servings