

Omali's Goan-Style Shrimp Curry

Ingredients

1 lbs	Large shrimp, peeled and deveined.
½ tsp	Kosher Salt
¼ tsp	Ground Black Pepper
¼ Cup	Canola Oil (Vegetable Oil)
1	3 inch Ginger (Grated)
½	Red Onion chopped
4	Garlic Cloves – Fresh Paste
1 Can	28 oz Whole Tomatoes
1 Can	13.5 oz Coconut Milk whipped into a consistent mix

Spices

½ tsp	Kashmiri Chili Powder
4	Dried Red Chilies Whole
3 tsp	Ground Coriander
1 tsp	Turmeric

Garnish

½ Cup	Cilantro Chopped Fresh
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Directions

Place Shrimp in a bowl and season with kosher salt & black pepper and kashmiri chili powder. Mix and refrigerate.

Heat oil in Heavy Pot (Dutch oven) over medium heat.

- Add the Whole Dried Chilies and stir 1-2 minutes (do not burn).
- Add onions & ginger and sautee 5-8 mins
- Add garlic, coriander & turmeric and sautee until fragrant about 1 minute
- Add tomatoes bring to a boil reduce heat and simmer, crushing the tomatoes & scrapping the sides and bottom. Simmer to reduce the moisture & curry thickens
- Stir in coconut milk and bring back to boil while stirring.
- Add shrimp and reduce heat to a simmer and cook until shrimp are opaque, 2-3 minutes
- Stir in Cilantro

Serving Suggestions

Serve with Rice or Quinoa (we served the curry over the Quinoa) and top it with sautéed Spinach.