

Instant Pot Indian Butter Shrimp

Yield: 4 min
Total Time: 65 min

Recipe from: <https://www.recipeschoose.com/recipes/indian-butter-shrimo-recipe>

Ingredients:

- 1/4 cup plain whole milk yogurt
- 2 teaspoons ground cumin
- 2 teaspoons sweet paprika
- 2 teaspoons Garam Masala
- 2 teaspoons lime juice
- 1 1/2 teaspoons kosher salt
- 1 teaspoon ginger freshly grated, use a microplane if you have one
- 1 garlic clove grated with a microplane or minced
- 2 pounds large shrimp peeled and deveined
- 4 tablespoons butter divided
- 2 shallots minced
- 2 garlic cloves grated or minced
- 1 1/2 teaspoons fresh ginger grated
- 1/2 teaspoon crushed red pepper flakes
- 1/4 teaspoon kosher salt
- 28 ounces diced tomatoes with juice
- 1 cup heavy cream
- 1/2 teaspoon lime zest finely grated
- basmati rice cooked
- chopped fresh cilantro

Nutrition:

1. Calories: 500 calories
2. Carbohydrate: 35 grams
3. Cholesterol: 130 milligrams
4. Fat: 39 grams
5. Fiber: 3 grams

6. Protein: 7 grams
 7. SaturatedFat: 24 grams
 8. Sodium: 1180 milligrams
 9. Sugar: 7 grams
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