

Jumbo Shrimp and Pumpkin Curry

Yield: 4 min
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/indian-jumbo-shrimp-sautee-recipe>

Ingredients:

- 2 tablespoons vegetable oil
- 1/2 teaspoon mustard seeds
- 1 pinch cumin seeds
- 10 curry leaves 1-in, 2.5-cm
- 1 piece fresh ginger root cut into strips
- 2 green chilies slit lengthwise
- 2 onions sliced
- 6 ounces pumpkin flesh peeled, thinly sliced
- 1/2 teaspoon ground turmeric
- salt
- 1 2/3 cups coconut milk thick
- 1 1/4 pounds jumbo shrimp peeled but last tail section left on
- 1 teaspoon white vinegar

Nutrition:

1. Calories: 480 calories
2. Carbohydrate: 15 grams
3. Cholesterol: 215 milligrams
4. Fat: 34 grams
5. Fiber: 4 grams
6. Protein: 31 grams
7. SaturatedFat: 21 grams
8. Sodium: 420 milligrams
9. Sugar: 6 grams

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