

Creamy Shrimp Tikka Masala

Yield: 4 min
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/indian-seafood-masala-recipe>

Ingredients:

- 1 1/2 pounds raw shrimp large size, defrosted, tails removed
- 1 teaspoon Garam Masala
- 1 teaspoon garlic powder
- 1/2 teaspoon ginger
- 1/2 teaspoon turmeric
- 1/2 teaspoon chili powder
- 1/2 teaspoon salt
- 1 tablespoon olive oil
- 2 tablespoons olive oil
- 1 tablespoon butter
- 1 large onion finely diced
- 2 tablespoons garlic minced
- 1 tablespoon ginger minced
- 2 teaspoons Garam Masala
- 2 teaspoons cumin
- 1 teaspoon turmeric
- 1 teaspoon ground coriander
- 1 teaspoon paprika
- 1 teaspoon salt
- 1/4 teaspoon cayenne pepper more or less to taste
- 14 ounces tomato puree
- 3/4 cup water
- 1 cup heavy cream
- 2 tablespoons cilantro freshly chopped for garnish, optional

Nutrition:

1. Calories: 620 calories
2. Carbohydrate: 20 grams
3. Cholesterol: 365 milligrams

4. Fat: 44 grams
 5. Fiber: 4 grams
 6. Protein: 39 grams
 7. SaturatedFat: 20 grams
 8. Sodium: 1590 milligrams
 9. Sugar: 6 grams
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