

Prawn Patia (Indian Sweet and Spicy Shrimp)

Yield: 2 min
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/indian-sweet-items-recipe>

Ingredients:

- 2 tablespoons vegetable oil
- 10 curry leaves
- 1 onion small, finely chopped, about 1 cup
- 2 green chillies small, such as Thai bird chopped fine
- 1/2 cup tomato puree
- 1 tablespoon ginger garlic paste see note above
- 1 1/2 teaspoons chilli powder
- 1/2 teaspoon turmeric powder
- 1 teaspoon cumin powder
- 1/2 teaspoon granulated sugar or grated jaggery
- 1 1/2 tablespoons vinegar preferably palm vinegar
- 2 tablespoons water
- kosher salt
- 1 cup deveined shrimp medium shelled
- 1 tablespoon cilantro leaves chopped

Nutrition:

1. Calories: 200 calories
2. Carbohydrate: 18 grams
3. Fat: 14 grams
4. Fiber: 4 grams
5. Protein: 3 grams
6. SaturatedFat: 1 grams
7. Sodium: 670 milligrams
8. Sugar: 9 grams

Thank you for visiting our website. Hope you enjoy Prawn Patia (Indian Sweet and Spicy Shrimp) above. You can see more 16 indian sweet items recipe Get ready to indulge! to get more great cooking ideas.