

Machbuss Rubian (Shrimp and Rice Pilaf)

Yield: 6 min
Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/recipe-in-paper-for-indian-shrimp-curry>

Ingredients:

- 2 cups basmati rice
- 5 teaspoons kosher salt plus more to taste
- 1/2 cup canola oil
- 15 curry leaves
- 3 whole cloves
- 2 yellow onions medium, thinly sliced lengthwise
- 2 teaspoons spice bzar, Emirati, mix
- 1 teaspoon ground turmeric
- 3 cloves garlic minced
- 1 ginger 2? piece, peeled and minced
- 3 limes dried black, see "Sour Power", pricked with a knife
- 2 plum tomatoes cored and finely chopped
- 2 2/3 cups vegetable stock
- 2 pounds shrimp jumbo head-on, cleaned
- 3 tablespoons chopped parsley finely
- 3 tablespoons chopped cilantro finely

Nutrition:

1. Calories: 610 calories
2. Carbohydrate: 66 grams
3. Cholesterol: 230 milligrams
4. Fat: 22 grams
5. Fiber: 4 grams
6. Protein: 36 grams
7. SaturatedFat: 1.5 grams
8. Sodium: 2650 milligrams
9. Sugar: 5 grams

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