

Goan Prawn Curry

Yield: 4 min
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/malaysian-prawn-curry-recipe>

Ingredients:

- 500 grams prawns Cleaned
- 1/2 teaspoon salt
- 1/2 teaspoon turmeric powder
- 1 tablespoon lemon juice
- 2 tablespoons coriander seeds
- 2 teaspoons cumin seeds
- 1 cup coconut Fresh, Grated
- 10 red chillies Kashmiri Dry
- 1 inch ginger Chopped
- 3 cloves garlic
- 1 teaspoon whole peppercorns
- 1 teaspoon cloves
- 1 stick cinnamon
- 3 tablespoons vegetable oil
- 2 teaspoons curry leaves
- 3 green chillies Chopped
- 1/2 cup onion Chopped
- 1/2 cup tomato Chopped
- 2 teaspoons tamarind paste
- 1 cup coconut milk
- salt to taste

Nutrition:

1. Calories: 440 calories
2. Carbohydrate: 19 grams
3. Cholesterol: 135 milligrams
4. Fat: 33 grams
5. Fiber: 8 grams
6. Protein: 22 grams

7. SaturatedFat: 19 grams
 8. Sodium: 590 milligrams
 9. Sugar: 7 grams
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