

## Shrimp Korma Recipe

**Ingredients:** Serves 4

1 onion, chopped  
2 teaspoons chopped fresh ginger  
2 red chilies, seeded and chopped  
2 cloves garlic, chopped  
60g chopped cashews  
2 teaspoons ground coriander  
2 teaspoons ground cumin  
1 teaspoon garam masala  
¼ teaspoon cinnamon  
¼ teaspoon ground cardamom  
½ cup (125ml) water  
2 tablespoons olive oil  
220g plain (natural) whole-milk yogurt  
salt  
750g uncooked shrimps (prawns), peeled and de-veined  
3 tablespoons chopped fresh cilantro (fresh coriander) leaves  
steamed rice, for serving

**Method:**

In a food processor, combine onion, ginger, chilies, garlic and cashews and grind finely. Add coriander, cumin, garam masala, cinnamon, cardamom and water and process. In a large saucepan over medium heat, heat oil. Add processed mixture and cook until fragrant, about 1-2 minutes. Add yogurt and salt to taste and bring to boil. Simmer for 5 minutes, stirring occasionally. Add shrimps and cook until tender, 3-5 minutes. Stir in cilantro and serve with rice.

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