

Ingredients

	Quantity:	Measure:	Ingredients:	Description:
	1/2	Kilogram	Prawns	
1		Teacup	Water	to steam prawns
1/2		Teaspoon	Turmeric Powder	to steam prawns
1/2		Teaspoon	Salt	to steam prawns
1/2		Teacup	Cooking Oil	
10		Nos	Curry Leaves	
5		Medium	Chillies Green	Sliced
1/2		Kilogram	Onions	Sliced
1		Teaspoon	Garlic Paste	
1		Teaspoon	Ginger Paste	
1		Teaspoon	Salt	
1		Teaspoon	Chilly Powder, Red	
1/2		Teaspoon	Turmeric Powder	
1		Tablespoon	Coriander/Dhania	Dry Roast. For F
1		Inch	Cinnamon	Dry Roast. For F
3		Nos	Cloves (spice)	Dry Roast. For F
3		Nos	Cardamoms	Dry Roast. For F

Method

1. Put the prawns in a pressure cooker.
2. Add the turmeric powder, salt and water. Bring to pressure and then remove the cooked from the stove.
3. Cool and drain the liquid.
4. Heat the oil in a pan, temper with curry leaves and green chillies until they begin to shrink.
5. Add the onions and saute till they turn transparent.
6. Stir in the garlic and ginger pastes, salt, red chilli and turmeric powders.
7. Add the prawns, reduce the heat and saute for about 5 minutes.
8. Dry-roast the coriander seeds, cinnamon, cloves and cardamoms on a tawa.
9. Grind them to a fine powder.
10. Sprinkle over the prawns.
11. Cover and cook on low heat for 3 minutes.
12. Serve as a side dish or with rice.

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