



THE J.M. SMUCKER Co

Prawn with Cream Curry Sauce

Prep Time Cook Time Serves Difficulty

10 mins 12 mins 4 N/A

Ingredients

- 12 large Tiger shrimps, size 16-20 (in the shell, deveined)
- 1/4 tsp (1 mL) salt
- 1/4 tsp (1 mL) pepper
- 2 tbsp (30 mL) Vegetable Oil
- 1 tsp (5 mL) red chili, minced
- 1 tbsp (15 mL) curry leaves, minced
- 1 tbsp (15 mL) curry powder
- 2 tbsp (30 mL) unsalted butter
- 1/2 cup (125 mL) **Carnation®** Regular, 2% or Fat Free Evaporated Milk

Fat Free Evaporated Skim Milk

- salt and pepper to taste

Directions

Step 1:

Marinate shrimp with salt and pepper for 15 minutes. Pat dry with paper towel, set aside.

Step 2:

Heat oil in pan over medium high heat. Stir fry the shrimps until cooked, about 5 minutes. Remove and set aside.

Step 3:

Carefully wipe pan and melt the butter over medium high heat. Add curry leaves, curry powder, red chili and stir fry until fragrant about 1 minute.

Step 4:

Add evaporated milk, and salt and pepper. Bring to a boil, stirring constantly, 5 minutes, or until thickened. Add shrimps, cook and stir 1 minute longer, until shrimps are coated.

Images

