



Tasty Prawn Curry MAZZATON MIZA

Ingredients

- 4 tbsp Cooking Oil
- 5 Shallots
- 3 cloves Garlic
- 1 in Ginger
- 3 sprigs Curry Leaf
- 30 g MAGGI® Sambal Tumis
- 6 tbsp Curry Powder
- 2 tbsp Tamarind Paste
- 300 ml Water
- 100 ml Coconut Milk
- 1 tbsp MAGGI® CukupRasa™
- 1 tsp Sugar
- 1 Kg Prawns
- 3 Stalks Lady's Fingers
- 1 Tomato
- 2 Green Chili

Instruction

1. Heat oil and fry sliced onion, garlic and ginger with curry leaves until fragrant.
2. Add MAGGI Sambal Tumis and curry paste. Cook over low heat for 30 minutes until the spices are cooked through and the oil breaks down. Add a little water so as not to overheat.
3. Add tamarind juice and water. Bring to a boil.
4. Add coconut milk, sugar and Maggi CukupRasa. Stir well.
5. Add the okra and prawn. Let the prawn cooked.
6. Finally, add the tomatoes and green chillies. Simmer for a while and ready to serve.

Nutrition

Carbohydrates	10.99 g
Energy	213.95 kcal
Fats	10.77 g
Protein	19.12 g

🕒 50 Minutes

⊕ 8