Shrimp Curry with Banana Flower HASLINA

Ingredients

- 3 tbsp Cooking Oil
- 2 in Ginger
- 3 cloves Garlic
- 3 Shallots
- 0.25 tsp Fenugreek Seed
- 0.5 tsp Mustard Seeds
- 0.25 tsp Cumin Seeds, white
- 3 sprigs Curry Leaf
- 3 tbsp Curry Powder
- 2 tsp Chili Powder
- 300 ml Water
- 150 ml Coconut Milk
- 1 tbsp MAGGI® CukupRasa™
- 500 g Prawns
- 1 Banana flower

Instruction

1. Boil the banana heart until soft. Slice the garlic, onion and ginger.
2. Fry sliced ingredients, mustard seed, cumin, fenugreek and curry leaves until fragrant.
3. Add curry powder and chili powder. Fry until the fragrant
4. Add water, coconut milk and banana blossom. Simmer for a while.
5. Add the prawn and MAGGI CukupRasa. Simmer until slightly thickened

Nutrition

Carbohydrates	11.74 g
Energy	210.97 kcal
Fats	12.25 g
Protein	14.76 g

30 Minutes

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