

# Aromatic shrimp curry

Serves 4

**Prep time** 10 minutes, plus 20 minutes marinating time

**Cook time** 40 minutes

This is one of those brilliant I-can't-believe-it-was-so-quick dishes that comes together in under an hour. The fragrant broth is packed with succulent prawns.

450g (1lb) king prawns (jumbo shrimp), peeled and deveined

**For the green seasoning marinade**

2 jalapeños, or other chillies of your choice, finely chopped

2 tbsp chopped chives

1 tbsp Green Seasoning (see page 110)

pinch each of salt and freshly ground black pepper

**For the curry sauce**

1 tbsp rapeseed (canola) oil

2 onions, very thinly sliced

2 garlic cloves, grated

1 red chilli, chopped

2 tsp ground cumin

2 tsp ground coriander

2 tsp ground turmeric

2 tbsp Caribbean curry powder

1 tsp ground cinnamon

1 tbsp Tamarind Chutney (see page 119)

1 tomato, finely chopped

1 x 400ml (13.5fl oz) can of coconut milk

chopped coriander (cilantro) and/or fresh chilli, to serve

Put the prawns in a medium bowl and add all the marinade ingredients. Mix well and rub the marinade into the prawns with your hands so that all the prawns are well coated. Refrigerate and leave to marinate for about 20 minutes.

Meanwhile, to make the curry sauce, get a medium, high-sided frying pan over a low-medium heat and pour in the oil. When the oil is hot, add the onions and cook down for 10–15 minutes until soft and fragrant. Add the garlic and chilli and cook for a further 3 minutes.

Add the cumin, coriander, turmeric, curry powder, and cinnamon to the pan and cook, stirring, for 1 minute. Add the tamarind chutney, chopped tomato, coconut milk and 350ml (1½ cups) of water. Bring to a steady simmer for 5 minutes.

Heat a griddle pan or a heavy-based frying pan until red hot, then chuck on the marinated prawns, cooking on each side for around 2 minutes until nicely charred all over. Transfer the prawns to the curry sauce and simmer for around 4 minutes to bring it all together. Finish the curry with a sprinkling of some freshly chopped coriander (cilantro) and/or chillies.

Serve with roti or plain or Coconut Rice (see page 67).

