

Korma Seafood Stew

Serves 4

- 2 tablespoons vegetable oil
- 1/2 cup uncooked shrimp, peeled, deveined
- 1/2 cup scallops
- 1 pound mussels, scrubbed, steamed in 1 cup water
- 2 tbsp Himalaya Gourmet Korma Masala
- 1/2 cup natural yogurt or coconut milk.

Method: In a pan, heat vegetable oil over medium heat. Add shrimps and scallops and quickly sauté for 2 minutes. When shrimps have turned pink, add liquid, yogurt or coconut milk and Himalaya Korma masala. Add mussels and salt to taste. Cover and simmer over low heat until cooked, about 5 minutes. Serve over rice or with nan bread.