

Shrimp Vindalo

Serves 4

Ingredients:

- 2 tablespoons vegetable oil
- 1lb. large shrimp, cleaned
- 2 tablespoons Himalaya Gourmet Vindalo Masala (paste)
- 1 onion sliced fine
- ½ cup tomatoes, roughly chopped

Method: In a medium pan, heat vegetable oil over medium heat. Fry onions. Add shrimps, tomatoes & Vindalo masala and 1/2 cup of water. Cover and lower heat. Let simmer for 5 minutes until cooked. Add salt to taste. Serve warm over rice.