



Recipe

Shrimp Kabsa

- kitchen -

Recipe serves - 4 people

| Ingredients | Amount | |
|--|--------|--------------|
| Red onion (sliced) | 2 | onions |
| Ginger (grated) | 1 | tablespoon |
| Garlic (minced) | 2 | small cloves |
| Olive oil | 2 | tablespoons |
| Green chilli (finely chopped & deseeded) | 1 | chilli |
| Turmeric | 3/4 | teaspoon |
| Paprika | 1 | teaspoon |
| Dried lime powder | 3/4 | teaspoon |
| Cardamom powder | 1/2 | teaspoon |
| Cinnamon | 1/2 | teaspoon |
| Bay leaf | 2 | leaves |
| Saffron | 3 | strands |
| Nutmeg | 1/4 | teaspoon |
| Pink salt | 1 | teaspoon |
| Black pepper | 1/4 | teaspoon |
| Basmati rice | 2 | cups |
| Shrimps (devained) | 15-20 | shrimps |
| Peeled and chopped tomato | 2 | tomatoes |
| Strained tomato sauce (pommi) | 1/4 | cup |
| Water | 1 1/2 | cups |
| Garnish | | |
| Fresh Coriander leaves | | |



NOTES

Instructions:

1. Wash the basmati rice well and set aside. In a medium sized pot, sauté the onions in the olive oil for 7 min or until golden. Add the ginger and garlic and sauté for a couple of more minutes.
2. Add the green chilli and the spices and put the heat on low.
3. Add the shrimps and mix well. Add the chopped tomatoes followed by the strained tomato sauce. Simmer for 5 min on low heat and add the washed rice.
4. Add the water followed by the bay leaves, salt and pepper. Mix well and cover the pot on low heat until the rice is cooked (around 12-15min)
5. "Fluff" up the rice with a fork and garnish with fresh coriander.

NOTE

Alternatively you could replace all the **highlighted** spices by 1.5 table spoons of Maggie Kabsa spice mix