



## Ingredients

1/2 kg prawns  
2 medium sized onions, chopped  
1 large tomato  
1 tsp chilli powder  
2 tsp ginger-garlic paste  
A few curry leaves  
2 tsp oil  
Salt to taste

## For garnishing

Chopped coriander leaves

## Nutrients

Approx. calories per serving: 158 kcal

## Procedure

Preheat a 20 cm Regular unit until the Thermo Indicator reaches the 20 degree mark. Add oil and fry the onion until they turn golden brown, now add the ginger-garlic paste, curry leaves, chilli powder, tomatoes and fry until the fried aroma comes out.

Now add the cleaned, washed prawns and salt to taste. Cook on low heat for 8-10 minutes or until done. Remove the lid and dry up excess moisture on a medium flame, stirring occasionally. Garnish with coriander leaves and serve hot.