

Recipe Name: Jeera Miri Kolambi Recipe - Cumin & Black Pepper Prawns

Diet Type:

Course: Appetizer

Cuisine: Goan Recipes

Quantity:



Ingredients

Ingredient	Quantity
• 300 grams Prawns - shelled and deveined	4
• 1 Onion - finely chopped	
• 1 Tomato - finely chopped	
• 5 Curry leaves	
• 4 tablespoons Sunflower Oil	
• 2 tablespoons Coriander (Dhania) Leaves	
• 1 inch Ginger	
• 2 cloves Garlic	
• 1 teaspoon Turmeric powder (Haldi)	
• 2 Dry Red Chillies	
• 10 Whole Black Peppercorns	
• Salt - to taste	
• 1-2 teaspoons Malt vinegar	

Preparation

- To begin making Jeera Miri Kolambi Recipe (Cumin & Black Pepper Prawns), grind all the ingredients for the spice paste including ginger, garlic, turmeric powder, dry red chillies, whole black peppercorns, salt, malt vinegar with about 2 tablespoons water.
- Make a smooth spice paste.
- Marinate the prawns with the paste and add some salt.
- Keep aside.
- Heat the oil in a kadai.
- On a medium high heat, add the curry leaves and the onions.
- Stir occasionally.
- When the onions are caramelised, add the tomato paste or chopped tomato.
- Cook on medium heat till the tomatoes are mushy and the onions and tomatoes have come together.



- Add the prawns along with all the spice paste they were marinated in.
- Add about 1/4 cup of water and cook on high heat till the prawns are done and all the water has evaporated.
- (If you want, you can add more water and you can make a gravy dish from the same prawns as well.
- Garnish with chopped coriander leaves and serve hot.
- Serve Jeera Miri Kolambi Recipe (Cumin & Black Pepper Prawns) with some Coconut Rice and Raw Mango Raita Recipe or along with Green Chutney as a party appetizer served with Cucumbertini Recipe for cocktail party.

Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)
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