

Goan Prawn Curry

Ingredients

- 500g prawns, cleaned and deveined
- 2 tablespoons coconut oil (or vegetable oil)
- 1 large onion, finely chopped
- 2 tomatoes, finely chopped
- 2 green chilies, slit
- 1 teaspoon turmeric powder
- 1 teaspoon red chili powder
- 1 tablespoon coriander powder
- 1 cup coconut milk
- 1 small ball tamarind (soaked in ½ cup warm water, juice extracted)
- 10–12 curry leaves
- 2 cloves garlic, minced
- 1-inch piece ginger, grated
- Salt, to taste
- Fresh coriander leaves, chopped (for garnish)



Instructions

1. Prepare the Prawns

- Wash and clean prawns. Marinate lightly with salt and turmeric. Set aside for 10 minutes.

2. Cook the Base

- Heat coconut oil in a pan. Add curry leaves, onions, and green chilies. Sauté until onions turn golden.
- Add garlic and ginger, sauté for 1 minute.

3. Add Spices & Tomatoes

- Stir in turmeric, red chili powder, and coriander powder. Cook for 30 seconds.
- Add chopped tomatoes and cook until soft and oil separates.

4. Make the Curry

- Pour in coconut milk and tamarind extract. Stir well and bring to a gentle simmer.

5. Add Prawns

- Add prawns to the curry and cook for 5–7 minutes, until prawns are pink and cooked through. Do not overcook.

6. Finish & Serve

- Garnish with fresh coriander. Serve hot with steamed rice or Goan sannas (steamed rice cakes).

