



## *Julia's Cuisine*

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Main Course/Fish and Seafood

**Webpage**  
<http://www.juliascuisine.com/>

# Indian Spiced Shrimp

*Serves 4*

### *Ingredients*

1 lb/1/2kg of raw shrimp, peeled, de veined and tails in tact  
1 Small red pepper, cut roughly chopped  
1 Small green pepper, roughly chopped  
1 Small onion, roughly chopped  
2 Garlic cloves, crushed  
Juice of one lemon  
2 Teaspoons of ground coriander, divided  
2 Teaspoons of turmeric, divided  
1 Teaspoon of ground cumin  
1 Teaspoon of ground ginger  
2-3 Tablespoons of olive oil  
Salt and pepper  
1 Cup/240 ml of Greek yoghurt  
Small bunch of fresh chopped coriander  
1/2 Teaspoon of chilli flakes

### *Method*

In a large bowl, give the shrimp a quick marinade by adding 1 tablespoon of olive oil, lemon juice, 1 teaspoon ground coriander, 1 teaspoon ground turmeric, 1 Teaspoon of ground ginger, chilli flakes, 1/2 of the garlic, salt and pepper. Stir well to combine and set aside.

In a large skillet set over high heat, add the remaining olive oil and garlic along with the remaining spices. Cook for a minute to release the flavours of the spices. Tip in the vegetables and cook over high heat for a few minutes. Reduce heat to medium low and continue cooking until the vegetables are soft. This will take a further 10 minutes or so. Turn heat back to high and add the shrimp. Stir well and cook the shrimp for a further 5 minutes until they are cooked through. Add the Greek yoghurt, stir well and bring to a simmer. Remove from heat and stir in the fresh coriander. Serve with rice if you like.