

LASSAN JHEENGA TAMATAR (Garlic Shrimp with Tomatoes)



Ingredients:

2	Tablespoons	Ghee (or vegetable oil)
12	Cloves	Garlic (2 minced and 10 sliced very thin)
1	Teaspoon	Garam Masala
½	Teaspoon	Smoked Paprika
½	Teaspoon	Ground Cumin
1	Teaspoon	Ground Coriander
1	Large	Red Bell Pepper, cored and cut into strips
1	28 oz. Can	Whole Tomatoes, undrained, chopped (or 3 cups fresh)
2	Tablespoons	Tomato Paste
1	15 oz. Can	Chickpeas, drained and rinsed
2	Tablespoons	Fresh Ginger, minced
¼	Cup	Fresh Cilantro, chopped
		Salt and Pepper to taste
1	Pound	Argentine Red Shrimp, thawed and patted dry

Directions:

1. Heat 2 tablespoons ghee until shimmering, and add bell pepper. Cook for 3 to 4 minutes, stirring frequently. Add minced garlic, garam masala, paprika, cumin and coriander. Stir to incorporate and cook for 30 seconds.
2. Add tomatoes, tomato paste, chickpeas, ginger, sliced garlic, cilantro, salt and pepper. Stir to combine, cover and cook for 14 to 16 minutes, stirring occasionally.
3. Add shrimp to pan. Stir to combine and cook, uncovered, 4 to 6 minutes, or until shrimp is opaque and cooked to an internal temperature of 145°.