

## MASALA SHRIMP

(inspired by many sources)

1 pound shrimp, large or jumbo, peeled and deveined  
4 Roma tomatoes, diced  
1/4 cup olive oil  
1 tablespoon grated ginger  
1/2 tsp coriander  
1/2 tsp turmeric  
1/2 tsp Kashmiri chili  
1/2 tsp cumin  
1/2 tsp Garam masala  
1/3 cup water  
juice of half a lemon  
1/2 tsp chaat masala mix (optional, but nice)  
fresh cilantro leaves, chopped

Heat the oil over a large sauté over medium-high heat. Add the tomatoes, and cook them for at least 5 minutes, stirring every once in a while, until they turn into a paste. Add the ginger and cook for a couple of minutes longer. Add all the seasonings up to garam masala. Stir well, add water and let it reduce gently for 5 minutes or so.

Add the shrimp, season with salt and chaat masala (if using). Cook until the shrimp is opaque, moving them often. Turn the heat off, drizzle the lemon juice and serve.