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Indian Spiced Shrimp

Prep Time: 10 mins

Cook Time: 10 mins

Rest Time: 35 mins

Total Time: 55 mins

Ingredients

- ❖ 1 tablespoon split peas, yellow
- ❖ 1 tablespoon coriander seed
- ❖ 1 teaspoon cumin seeds
- ❖ 1/4 teaspoon peppercorns, black
- ❖ 1 medium pepper, red chile, dried, such as Thai, cayenne or chile de arbol
- ❖ 2 tablespoon cilantro, fresh, finely chopped
- ❖ 1 teaspoon tamarind concentrate
- ❖ 1/2 teaspoon salt
- ❖ 1 pounds shrimp, raw, peeled and deveined
- ❖ 1 tablespoon oil, canola
- ❖ 1 tablespoon mustard seed, black or yellow
- ❖ 1/4 cup(s) shallot(s), minced
- ❖ 1/2 cup(s) water



Preparation

1. Toast split peas, coriander, cumin, peppercorns and chile in a large skillet over medium heat, shaking the pan occasionally, until the peas turn reddish brown, the spices become fragrant and the chile blackens slightly, 2 to 3 minutes. Transfer to a plate to cool for 3 to 5 minutes.
2. Grind in a spice grinder or mortar and pestle until the mixture is the texture of finely ground black pepper.
3. Combine cilantro, tamarind concentrate (or lime juice), salt and the spice blend in a medium bowl. Add shrimp and turn to coat. Cover and refrigerate for 30 minutes. (Do not marinate for more than 2 hours or the acidity in the tamarind will affect the shrimp's texture.)
4. Heat oil in the pan over medium-high heat; add mustard seeds. When the seeds begin to pop, cover the skillet. As soon as the popping stops, add shallots and the shrimp in a single layer and cook until the undersides of the shrimp turn salmon-pink, 1 to 2 minutes. Turn the shrimp and cook until the other side is pink, 1 to 2 minutes.
5. Add water and continue cooking for 1 minute. Serve immediately.