



Garam Masala Shrimp & Mango Chutney

with Steamed Rice



30-40min



2 Servings

Level up your cooking technique and boost your confidence in the kitchen with this recipe series! Chutney is an Indian condiment used to complement savory dishes, usually paired with meat or seafood. Here we combine fresh mangos with aromatics and vinegar. The result is sweet and tangy—perfect for serving with garam masala-spiced shrimp. Once you master this chutney, try it with different seasonal fruits or veggies!

What we send

- 5 oz basmati rice
- 1 red onion
- ¼ oz fresh cilantro
- 1 oz fresh ginger
- garlic
- 1 mango
- 10 oz pkg shrimp ²
- ¼ oz garam masala
- 1 lime

What you need

- 4 Tbsp butter ⁷
- kosher salt & ground pepper
- neutral oil
- apple cider vinegar (or white wine vinegar)

Tools

- medium saucepan
- microplane or grater
- medium nonstick skillet

Allergens

Shellfish (2), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 810kcal, Fat 41g, Carbs 82g, Protein 31g



1. Cook rice

Melt **2 tablespoons butter** in a medium saucepan over medium heat. Add **rice** and cook, stirring, until toasted, 1-2 minutes. Stir in **1¼ cups water** and **½ teaspoon salt**; bring to a boil. Reduce heat to low, cover, and cook until rice is tender and water is absorbed, about 17 minutes. Keep covered until ready to serve.



4. Make mango chutney

Heat **1 tablespoon oil** in a medium nonstick skillet over medium. Add **chopped mangos and onions, cilantro stems, grated ginger, remaining grated garlic, ½ cup water, 1 teaspoon vinegar**, and **½ teaspoon salt**; season with **pepper**. Bring to a simmer, then reduce heat to medium and cook, stirring occasionally, until mangos are soften and chutney is thickened, 7-10 minutes.



2. Prep ingredients

Halve **onion**; thinly slice half (save rest for own use). Finely chop 2 tablespoons of the sliced onions. Pick **cilantro leaves** from **stems**; finely chop stems, keep leaves whole. Peel and finely grate **½ teaspoon ginger**. Finely grate **2 teaspoons garlic**. Peel **mango**, then carefully cut fruit from pit; discard pit. Finely chop half of the mango (save rest for own use).



5. Cook shrimp

Transfer **chutney** to a small bowl; wipe out skillet. Heat **1 tablespoon oil** in same skillet over medium-high. Add **shrimp** and **sliced onions**; cook, stirring occasionally, until browned in spots and shrimp are almost cooked through, 3-4 minutes. Stir in **2 tablespoons butter** and **all of the garam masala**. Cook until fragrant and shrimp are cooked through, about 1 minute more.



3. Prep shrimp




Rinse **shrimp**, then pat dry. In a medium bowl, combine **shrimp, 1 teaspoon each of grated garlic, oil, and salt**, and **¼ teaspoon pepper**. Toss to coat and set aside until step 5.



6. Finish & serve

Cut **lime** into wedges. Fluff **rice** with a fork. Spoon **rice** into bowls, then top with **shrimp** and **mango chutney**. Garnish with **whole cilantro leaves**, and serve with **lime wedges** alongside for squeezing over. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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