MARLEY SPOON

Wild Shrimp Tikka Masala

with Peas & Rice

30min 2 Servings

This crowd-pleasing classic is deeply flavorful and quick to make! What could be more appealing than a spiced tomato sauce that coats sweet shrimp resting on steamy jasmine rice? Garam masala, a warm Indian spice blend, flavors the shrimp and sauce along with fresh ginger, garlic, and cilantro. Butter and sour cream bring velvety creaminess to the sauce while green peas add pops of color.

What we send

- 5 oz jasmine rice
- 1 yellow onion
- 1 oz fresh ginger
- garlic
- ¼ oz fresh cilantro
- 10 oz pkg wild caught shrimp [2]
- ¼ oz garam masala
- 8 oz tomato sauce
- 2½ oz peas
- 2 (1 oz) sour cream [7]

What you need

- kosher salt & ground pepper
- neutral oil
- unsalted butter [7]
- sugar

Tools

- small saucepan
- microplane or grater
- medium 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 800kcal, Fat 32g, Carbs 85g, Protein 39g

1. Cook rice

In a small saucepan, combine **rice, 1¼ cups water** and **a pinch of salt**; bring to a boil over high heat. Cover and cook over low until rice is tender and liquid is absorbed, about 17 minutes. Keep covered until ready to serve.

2. Prep ingredients

Finely chop **half of the onion** (save rest for own use). Finely grate **half of the ginger** and **2 medium garlic cloves**. Pick **cilantro leaves** from **stems**; finely chop stems and reserve for step 5.

Rinse **shrimp**, pat dry, then toss with **1 teaspoon garam masala** and **a pinch each of salt and pepper**.

3. Cook shrimp

In a medium skillet, heat **1 tablespoon oil** over high until lightly smoking. Add **shrimp** and cook, stirring occasionally, until just cooked through, 3–4 minutes; transfer to a plate. Return skillet to medium-high heat with **2 tablespoons butter**. Add **onions** and **a pinch of salt**. Cook, stirring frequently, until softened and browned, 4–5 minutes.

4. Simmer sauce

Add **ginger** and **garlic** to skillet; cook, stirring often until aromatic, 1–2 minutes. Add **remaining garam masala** and cook until aromatic, about 30 seconds. Add **tomato sauce**, **¼ cup water** and **2 teaspoons sugar**; bring to a boil. Lower heat to medium-low and simmer for 5 minutes.

5. Finish sauce

Stir **shrimp, peas**, and **cilantro stems** into skillet; cook until peas are tender and shrimp is warmed through, 1–2 minutes. Stir in **sour cream** and **1 tablespoon butter** until sauce is creamy; remove from heat. If sauce is too thick, loosen with a couple tablespoons of water. Season to taste with **salt** and **pepper**.

6. Serve

Fluff **rice** with a fork and divide between bowls. Top with **shrimp tikka masala**. Garnish with **cilantro leaves**. Enjoy!