

# Shrimp Khichdi

Author: From my friend Kunda S.



Carolyn T's  
Main Cookbook

Servings: 8

Description: An Indian dish from my friend Kunda.

## ONION COCONUT PASTE:

1 tablespoon canola oil

1 whole onion, thinly sliced

1/4 cup coconut, grated

Water to make a paste

## SHRIMP MARINADE:

4 cloves garlic, peeled

1/2 inch knob fresh ginger, cut in chunks

1 whole jalapeno pepper, optional

1 tablespoon fresh cilantro, chopped

1/4 cup fresh lemon juice

## SHRIMP:

1 pound small shrimp, peeled, deveined

1 medium onion, minced

1/2 teaspoon salt

1 teaspoon ground turmeric

1/4 teaspoon cayenne, or up to 1/2 tsp.

2 teaspoons garam masala (or more to taste)

## RICE:

2 cups basmati rice

1/2 cup canola oil, [I used about 3 T.]

1/2 stick cinnamon

3 whole cloves

3 whole cardamom, pods, not ground cardamom

3/4 cup light coconut milk

2 teaspoons garam masala

1/3 cup raw cashews

3 tablespoons cilantro, for garnish

ghee (clarified butter), drizzled on top, if desired

Serving Ideas: Kunda sometimes serves this with sauteed vegetables, like cauliflower or peas. Such meals might also include pappadums (a thin wafer/bread that is quickly cooked in hot oil just before serving).

Monisha, Kunda's daughter, prefers the khichdi with a large spoon of yogurt mixed in (to temper the heat, since her mother makes it more spicy than this recipe - she uses double the amount of cayenne).

Blog: Carolyn T's Blog:

<http://tastingspoons.com>

Per Serving (excluding unknown items): 461 Calories;  
25g Fat (47.0% calories from fat); 19g Protein; 44g Carbohydrate; 3g Dietary Fiber; 86mg Cholesterol; 264mg Sodium. Exchanges: 2 1/2 Grain(Starch); 1 1/2 Lean Meat; 1/2 Vegetable; 0 Fruit; 3 1/2 Fat.

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