

Parsi Shrimp Patia

Spicy and tangy Parsi celebratory preparation called 'Shrimp Patia' filled with Indian and Persian flavors.



Prep Time

15 mins

Cook Time

20 mins

Servings: 2

Ingredients

- ½ lb shrimp peeled and deveined
- 1 teaspoon cumin seeds
- 1 tbsp canola oil
- 1 cup finely chopped onion
- 2 cloves garlic finely chopped
- ¼ teaspoon ground red chili
- ¼ teaspoon turmeric
- ¼ teaspoon ground coriander
- 2 medium tomatoes chopped OR 1/2 cup tomato puree
- 1½ teaspoon sugar or jaggery
- ¼ teaspoon salt to taste
- 2 tbsp cider vinegar in a crunch, replace with white vinegar
- ¼ teaspoon garam masala optional
- 1 tbsp chopped cilantro for garnish

Shrimp Marinade

- ¼ teaspoon ground red chili
- ¼ teaspoon ground cumin
- ¼ teaspoon salt
- 1 teaspoon canola oil
- 1 tbsp lemon juice

Instructions

1. Start by bringing the marinade ingredients together in a bowl. Mix in the shrimp and let it marinate while the Patia gravy comes together.
2. In a shallow pan, heat canola oil and brown the onions and garlic in the oil for about 5-7 minutes. Next roast the spices with the onion and garlic.
3. Stir in the chopped tomatoes or puree, sugar or jaggery and salt. Cook through till the tomatoes blend in with the onions and spices, you will see a chunky thick base.
4. Add the cider vinegar, garam masala and cook for a couple of minutes.
5. Next, add the shrimp/prawns, turn off the flame and cover the pan, the shrimp will cook in the steam (unless you have very large prawns, which might need 3-4 minutes on the flame.)

6. Sprinkle cilantro over the Shrimp Patia and serve hot with Daal (Indian lentils) on a bed of steaming hot basmati rice or with your favorite bread; I suggest French bread or a crusty whole grain loaf.

Notes

Spice Levels: This is traditionally a rather spicy preparation but this recipe is a mild version suitable for everyone. If you're ready for a spice adventure: add one chopped Serrano pepper or 2 chopped Thai green chili pepper along with the onion/garlic AND increase the ground red chili or Cayenne pepper to ½ teaspoon in the main recipe.