



Indian Butter Prawns



10
mins/preparation
分钟/预备时间



10
mins/cooking
分钟/烹调时间



4
serves/persons
人份



- 1 packet Asian Home Gourmet Indian Butter Chicken SpicePaste®
- 1 kg (2 lb) fresh prawns, remove shells and veins or 450g (1 lb) frozen shelled prawns
- 1 large onion, coarsely chopped
- 3 tbsp butter
- 110ml (½ cup) tomato puree
- 75ml (⅓ cup) water
- 110ml (½ cup) thickened cream

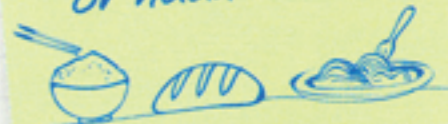
1. Heat butter in a non-stick saucepan on medium heat. Add onion and stir-fry for 3 minutes.
2. Stir in tomato puree, water, cream and SpicePaste®.
3. Add prawns, cook uncovered on low heat for 5-10 minutes or until cooked.

印度牛油虾

- 1包佳厨印度风味牛油鸡香料酱
- 1公斤(2磅)鲜虾(去壳,去肠)或450克(1磅)冷冻虾(已去壳)
- 1个大洋葱,剥成粗粒
- 3汤匙牛油
- 110毫升(½杯)番茄糊
- 75毫升(⅓杯)清水
- 110毫升(½杯)浓奶油

1. 用中火将不粘锅内的牛油烧热。加入洋葱并拌炒3分钟。拌入番茄糊、清水、奶油及香料酱。
2. 加入虾,不加盖,用小火煮5-10分钟或煮熟为止。
3. 趁热配饭、意大利面或印度薄煎饼食用。

Serve warm
with rice, spaghetti
or naan bread



Chef
recommended!!

