



Ingredients for Prawn Kofta Curry

- Prawn Kofta balls ☐ Prepared out of Dough
- Oil ☐ 3 tbsp
- Onion ☐ 1 finely chopped
- Green Chilly ☐ 2 [with slit]
- Ginger Garlic Paste ☐ 1/2 tbsp
- Tomato ☐ 1 finely chopped
- Turmeric Powder ☐ 1/4 tsp
- Coriander Powder ☐ 1 tsp
- Chilly Powder ☐ 1/2 tsp
- Garam Masala ☐ 1/2 tsp
- Curd/Yogurt ☐ 2 tbsp
- Thick Coconut Milk ☐ 1.5 cups
- Salt ☐ As needed
- Coriander Leaves ☐ 2 tbsp finely chopped

Step 1 - Prawn Kofta Preparation



- ☐ Refer below the Prawn cutlet recipe link to prepare this dough.



- ☐ Take a vessel and add oil as needed for frying. Keep the flame at medium heat.



- ☐ Make small balls out of the dough and put all the balls one by one.



- ☐ Fry till it turns golden brown. Keep these prawn kofta balls for making curry.

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Step 2 - Making Prawn Kofta Curry

- ☐ Get a pan with 3 tbsp of oil.
- ☐ Add one finely chopped onion.
- ☐ Add 2 green chilly with slit.
- ☐ Saute it for a minute.
- ☐ Put 1/2 tbsp of ginger garlic paste.
- ☐ Fry it till the raw smell goes out.
- ☐ Mix one finely chopped tomato.



- ☐ Pour 2 tbsp of curd/yogurt.
- ☐ Add 1/2 tsp of garam masala, and mix well.
- ☐ Add 1/2 tsp of chilly powder.
- ☐ Add 1 tsp of coriander powder.
- ☐ Add 1/4 tsp of turmeric powder.
- ☐ Saute it for a minute.



- ☐ Pour 1.5 cups of thick coconut milk.
- ☐ Add the required salt as per your preference.
- ☐ Cover with lid and cook for 10 minutes with medium heat.
- ☐ Scrap the edges and add all the fried kofta balls.
- ☐ Add 2 tbsp of finely chopped coriander leaves.
- ☐ Cook for 5 minutes with covered lid at reduced low heat.
- ☐ Turn off the flame and let the prawn kofta curry rest for 10 minutes. It's ready to serve!



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- ☐ Prawn cutlet recipe link for making Dough

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