

Indian-spiced Tomato-almond Shrimp

Shrimp takes on classic flavors of India in a quick-cooking skillet dish

4 servings

Prep Time: 15 min

Cook Time: 15 min

Total Time: 30 minutes

Ingredients:

¼ cup Slivered Almonds
2 tsp Oil
1 lb Uncooked Large Shrimp, peeled, deveined
1 tsp Ground Cumin
¼ tsp Coarse Ground Black Pepper
¼ tsp Ground Cardamom
⅛ tsp Ground Cloves
1 can (15 oz) Tomato Sauce
2 Tbsp Finely Chopped Fresh Cilantro



Directions:

1. In food processor or blender, place almonds. Cover; process until almonds are finely ground.
2. In 10-inch skillet, heat oil over medium-high heat. Add shrimp; cook and stir 30 to 60 seconds, stirring constantly, just until shrimp turn pink. Remove shrimp from skillet.
3. In same skillet, add all remaining ingredients except cilantro. Cook over medium heat 2 to 3 minutes, stirring occasionally, until sauce is slightly thickened. Stir in shrimp; cook about 1 minute until thoroughly heated. Sprinkle with cilantro.