

TRUPTI GRILLED SHRIMP WITH PEANUTS RECIPE

INGREDIENTS

2 limes
3 teaspoons of the Trupti Fish Masala
1/2 teaspoon sugar
1 pound (about 15) jumbo shrimp, shells on
2 teaspoons safflower oil
Coarse salt and freshly ground pepper
1 1/2 cups coarsely chopped fresh cilantro
1/2 cup Trupti salted peanuts, coarsely chopped
2 scallions, finely chopped

METHOD

Zest limes into a bowl. Squeeze in juice from 1 lime, and whisk in Fish Masala and sugar.

Preheat grill to high. Brush shrimp with oil on both sides, and lightly season with salt and pepper. Grill until pink and firm to the touch, 2 to 3 minutes per side.

Toss shrimp with remaining Fish Masala or even a Trupti Chaat Masala, cilantro, peanuts, and scallions. Juice remaining lime over shrimp puree garlic and ginger.

Transfer chicken to a rimmed baking sheet. Roast until an instant-read thermometer inserted in thickest part of breast (avoiding bone) registers 160 degrees, 25 to 30 minutes.

Meanwhile, peel apple; coarsely grate into a medium bowl. Add cilantro and remaining 1/2 cup yogurt; season with salt and pepper. Serve sauce alongside chicken, with rice, if desired.