

PRAWNS WITH GREEN PEAS WITH GREEN RECHEADO MASALA

What you need;

- Prawns: 300g
- Onion: 1 medium
- The Women of Goem Green Recheado masala: 2-3 tbsps
- Green peas: 100g
- Unsalted butter: 20g
- Curry leaves for garnish
- Salt to taste
- Cooking oil

Boil the green peas until they are half cooked.



1. Clean the prawns and pat dry.



2. Marinate with the Green Recheado masala for 10m.



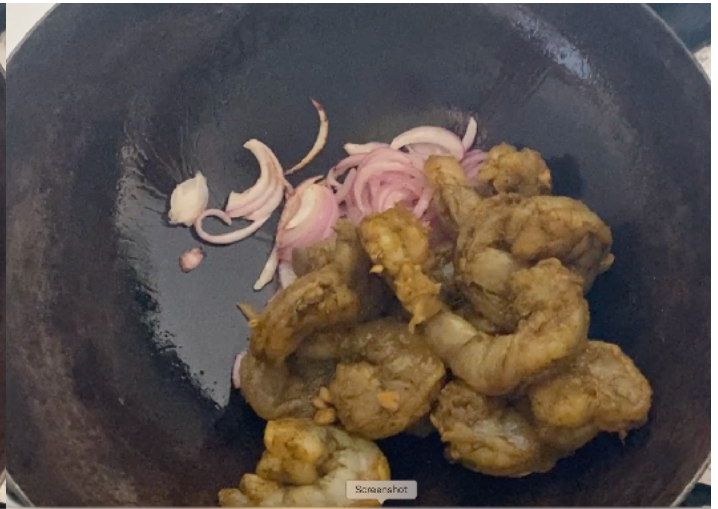
3. Heat oil in a wok.



4. Saute the onion.



5. Fry until soft.



6. Add the prawns.



7. Stir well, and toss.



8. Cook until prawns start to change colour.



9. Add half cooked green peas.



10. Stir well, toss until prawns are cooked.



11. Switch off fire. Add fresh curry leaves.



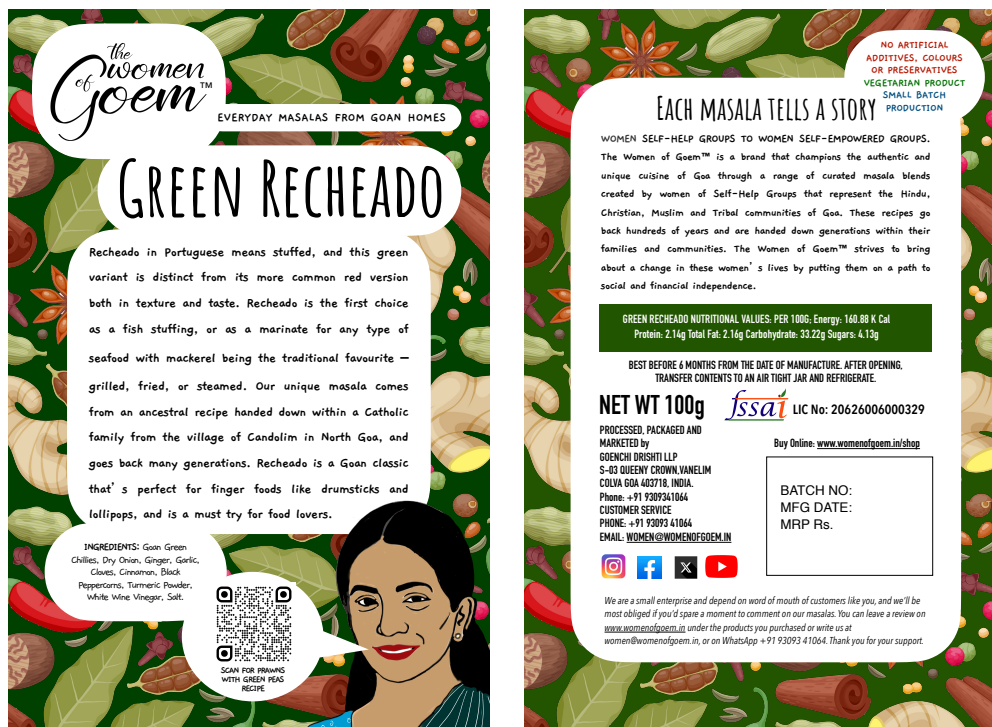
12. Add the unsalted butter.



13. Toss to spread the butter evenly.



14. Serve hot as starter or with bread.



Green Recheado 100g

Recheado in Portuguese means stuffed, and this green variant is distinct from its more common red version both in texture and taste. Recheado is the first choice as a fish stuffing, or as a marinade for any type of seafood with mackerel being the traditional favourite – grilled, fried, or steamed. Our unique masala comes from an ancestral recipe handed down within a Catholic family from the village of Candolim in North Goa, and goes back many generations. Recheado is a Goan classic that's perfect for finger foods like drumsticks and lollipops, and is a must try for food lovers.

₹130.00 (Please check latest price including GST [here](#))

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