

Gourd-Shrimp Curry (Bangladesh)

Ingredients:

3 Cups Gourd, chopped*
½ Cup Onion, chopped
3 cloves Garlic
2/3 Cup Water
½ teaspoon Oil
3 Green Chilies
¼ teaspoon Turmeric, ground
½ teaspoon Coriander, ground
¼ teaspoon Salt
2 Tablespoon Cilantro Leaves, chopped
1 Cup Shrimp

Preparation:

Heat the oil in a saucepan. Add onion, salt; cook over medium heat for seven minutes. Add turmeric, green chilies and other spices and shrimp. After two minutes add water.

Add gourd; cook for four minutes. Cover the saucepan until gourd is soft. Serve hot curry with rice (white/brown).

*Edible gourds can be found at an Oriental or Indian market

