

Red Saag Curry (Bangladesh)

Ingredients:

2 Cups Saag, chopped
1 Cup Onion, chopped
2 cloves Garlic
2 Tablespoons Water
¼ teaspoon Oil
2 Green Chilies (optional)
¼ teaspoon Ground Turmeric
¼ teaspoon Red Cayenne Pepper
½ teaspoon Ground Coriander
¼ teaspoon Salt
Cilantro
2 Tablespoons Coriander Leaves
¼ Cup Shrimp

Preparation:

Heat the oil in a wok/saucepan, add onion, salt and cook over medium heat for five minutes. Add turmeric and red pepper and 2 Tablespoons water.

Add shrimp and saag, cook for five minutes, reduce the heat and cover the saucepan until they are soft (wilted.)

Serve hot saag curry with rice (white/brown.)

