

# prawn balchao

preparation time: 25 minutes  
Cooking time: 30 minutes  
chilli rating: medium

difficulty level: medium  
Serves: 4-6 as part of an  
indian meal



## ingredients

¼ cup vegetable oil  
1 onion, thinly sliced  
1 tsp salt  
1 quantity balchao masala  
(see Ajoy's tips)  
1 kg prawns, peeled and  
deveined  
juice of 1 lemon  
fresh coriander, chopped, to  
serve

## method

In a large frying pan, heat oil over medium-low heat. Add onions and salt and cook, uncovered, stirring occasionally, until onions are dark golden-brown.

Raise heat to medium and add balchao masala and cook, stirring, until fragrant.

Raise heat to high, add the prawns and cook, stirring and tossing, until prawns are just cooked (about 3-4 minutes).

Remove pan from heat and stir in lemon juice. Taste and adjust seasoning, if necessary.

Serve immediately, sprinkled with the coriander.

**Ajoy's tips** To make balchao masala click [balchao masala recipe](#).

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