

YIELD: 4 PEOPLE

## Tandoori Shrimp Recipe

Tandoori Shrimp - perfectly marinated and grilled Indian Tandoori shrimp skewers. Super easy recipe that yields the most delicious shrimp ever!



### PREP TIME

40 minutes

### COOK TIME

10 minutes

### TOTAL TIME

50 minutes

## INGREDIENTS

### Ingredients:

- 1 lb (0.4kg) shrimp, tiger prawn preferred, shelled and deveined, tails on
- bamboo skewers, soaked in water before using
- oil for basting
- 1/2 tablespoon chopped cilantro
- 1 lime, cut into wedges

### Marinade:

- 1/3 cup Greek yogurt
- 1 teaspoon finely minced garlic
- 1/2 teaspoon [garam masala](#)
- 1/4 teaspoon chili powder

- 2 tablespoons lime juice
- 1 tablespoons oil
- 1/2 teaspoon salt or to taste
- 1/4 teaspoon turmeric powder
- red coloring, (optional)

## INSTRUCTIONS

1. Mix all the ingredients of the Marinade in a bowl. Stir to combine well. Add the shrimp to the Marinade and marinate for at least 30 minutes, or best for two hours. Thread the shrimp onto the bamboo skewers, set aside.
2. Grill the shrimp on a grill on both sides, until they are cooked and slightly charred on the surface. Baste with oil while grilling. Remove from the grill, garnish with chopped cilantro and serve immediately with lime wedges.

## NOTES

If you are baking with oven, line a baking sheet with aluminum foil or parchment paper and arrange the shrimp skewers in a single layer. Using a small brush, baste both sides of the shrimp with the oil. Roast for 10 minutes or until the shrimps are cooked. Broil for 1 minute or until the top surface is slightly charred. Remove from the oven, garnish with chopped cilantro and serve immediately with lime wedges.

## Nutrition Information

**Serving Size** 4 people

*Amount Per Serving*

**Calories** 163

**Total Fat** 5g

Saturated Fat 3g

**Cholesterol** 287mg

**Sodium** 1181mg

**Carbohydrates** 3g

Fiber 1g

Sugar 1g

**Protein** 25g

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