

Tandoori Shrimp

written by The Recipe Exchange | April 10, 2016

Ingredients

1 lb shrimp, 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 1/2 teaspoons salt or to taste
1/4 teaspoon turmeric powder

Directions

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.

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.