



Stir-fried Shrimp with Ginger, Scallions & Cilantro

Serves 3-4

Ingredients

- 1 lb. shrimp, shelled and deveined
- 3 Tbs. vegetable oil
- $\frac{3}{4}$ x $\frac{1}{2}$ inch piece of ginger, finely chopped
- 2 green chiles, finely chopped
- 1 cup chopped scallions (green and white parts)
- 3 garlic cloves, minced
- $\frac{1}{4}$ tsp. turmeric powder
- $\frac{3}{4}$ tsp. red chile powder
- $\frac{1}{4}$ cup chopped scallion greens
- 2 Tbs. chopped fenugreek greens (or watercress)
- $\frac{3}{4}$ cup chopped cilantro
- Salt and freshly ground pepper to taste
- 1-2 Tbs. lemon or lime juice

Directions

1. Soak the fenugreek greens in a bowl of water with $\frac{1}{4}$ tsp of salt. Let soak for at least 15 minutes.
2. In a deep skillet or wok, heat the oil, and when hot, add 1 cup chopped scallions, chiles, garlic and ginger. Sauté on medium heat for 4-5 minutes, or until the scallions are tender and translucent. Add the turmeric powder, red chile powder, and 1 Tbs. of water and cook for another minute.
3. Add the cilantro, scallion greens, and fenugreek and $\frac{1}{2}$ tsp. salt. Stir-fry for 1-2 minutes.
4. Add the shrimp and $\frac{1}{2}$ cup of water. Sauté until the shrimp are cooked and the liquid has reduced. Taste to check seasoning and add lemon or lime juice, as desired.