



## Okra and Shrimp in Mustard ( HV )

Serving: 1

Veg

### *Ingredients*

- **Ingredients:**
- 10 no. ladies fingers/ dherosh
- 1 no. medium size onion
- Mustard (yellow mustard) Paste/ shorshebata 1 tbsp (1 tbsp mustard +1 tsp poppy seed)
- 1/2 tsp turmeric powder
- 1/2 tsp Chili powder
- 1/2 no. chopped green chili
- Salt to taste
- 1/2 tsp Mustard oil
- 4 to 5 Shrimps

### *Preparation Method*

- 1. Trim stem ends off okra.
- 2. In a pan heat oil on medium heat. Fry the shrimps a while. Add chopped onion. Fry until soft and transparent. Add chili powder, turmeric powder with little water and salt.
- 3. Cook well adding water little by little. Add the Mustard paste with little water, cook for 1 minute and at this point add the okra.
- 4. Add water, just enough to have the okra done. Don't add too much water
- 5. When the water is drying out add the green chilies.
- 6. Turn off the stove when oil separates. You may add a dash of mustard oil, if you used regular oil while cooking it.