

Madhur Jaffrey's Goan Shrimp Curry

Recipe from Madhur Jaffrey and MasterClass

Adapted by David Tanis

Updated Sept. 2, 2025



David Malosh for The New York Times. Food Stylist: Barrett Washburne.

Total Time 20 minutes

Prep Time 10 minutes

Cook Time 10 minutes

Rating ★★★★★ (741)

Madhur Jaffrey has published several iterations of this recipe in her cookbooks. This version, from her MasterClass course, is a full-flavored but very easy to prepare curry, perfect for a novice cook. The coconut milk-based sauce may be prepared in advance and the shrimp added just before serving. —

David Tanis

INGREDIENTS

Yield: 4 to 6 servings

2 tablespoons olive oil or vegetable oil

2 medium shallots, finely chopped

2 teaspoons hot paprika or Kashmiri red chile powder

½ teaspoon ground turmeric

½ teaspoon freshly ground black pepper

¼ teaspoon ground cayenne, or more if preferred

1¼ cups coconut milk (from a 13-

PREPARATION

Step 1

Heat oil in a wide skillet over medium-high. When oil is wavy, add shallots and fry until lightly browned, about 2 minutes. Remove pan from heat and stir in paprika, turmeric, pepper and cayenne. Stir spices to make a paste.

Step 2

Return pan to medium-high heat and add the (well-shaken) coconut milk. Bring mixture to a simmer, stirring well.

Step 3

Add shrimp, season well with salt, and stir to coat. Add lemon juice and turn heat to low. Cook, stirring until shrimp are pink and opaque, 2 to 3 minutes. Taste sauce and adjust seasoning, then

ounce can)

1½ pounds large or medium
shrimp, peeled and deveined

Salt

2 teaspoons lemon juice

Steamed basmati or jasmine rice,
for serving

Cilantro sprigs, for garnish
(optional)

serve immediately with steamed basmati or jasmine rice and
cilantro (if using).

Private Notes

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