

Shrimp Tikka Masala

Cooking Instructions

This dish has 4 parts: Shrimp, Sauce, Jasmine Rice, and Coconut.

Note: We use fresh ginger in this dish, which is fibrous. You may see small ginger fibers in this dish.

QuickThaw: QuickThaw shrimp and sauce by submerging well-sealed bags in water for 10–15 minutes. Some of the shrimp may have taken on the dark color of the seasoning — this does not impact taste.

Coconut Rice:

1. In a medium pot over medium-high heat, add 1–2 Tbls of oil.
2. Brown coconut flakes in oil, stirring constantly and taking care not to burn.
3. As soon as they begin to brown, keep stirring until most flakes are browned, being careful not to burn. This can happen quickly.
4. Set browned coconut aside in a small bowl.
5. In the same pot, add 1 1/2 cups water and 1/4 tsp salt.
6. Bring to a boil, add rice, reduce heat to low, cover, and simmer 18 minutes.
7. Let rest 5 minutes.
8. Fluff with a fork.
9. Sprinkle half of the browned coconut over the rice, reserving the rest.

Shrimp Tikka:

1. In a large pan, add a little oil and sauté shrimp over medium heat for 2–3 minutes, until opaque.
2. Remove shrimp from pan.
3. Lower heat, add 1/4 cup water and Tikka Sauce to the pan.
4. Stir and bring to a simmer.
5. Add shrimp back to sauce and simmer 1–2 minutes more.
6. If sauce seems too thick, add a little water.
7. Serve over Coconut Rice, topping with the remaining toasted coconut.

Internal temp: 145°F.

Serving Suggestions: Serve with naan, diced cucumbers tossed in yogurt, and season to taste. Riesling.

Please Note: Cooking times are estimates and vary based on your actual stovetop, as well as item thickness and starting temperature. For best results, always verify the internal temperature of your meals. We recommend instant-read pocket thermometers – they are inexpensive, convenient, and very easy to use.



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