

# PADMA LAKSHMI'S INDIAN BRUNCH

## *Sweet & Sour Shrimp with Cherry Tomatoes and Coconut Rice*

### Sweet & Sour Shrimp with Cherry Tomatoes (Serves 3-4)

#### What You Need

1 lb large shrimp, peeled and deveined  
 ¼ tsp salt  
 1 tbsp fresh lemon juice  
 2 tbsp canola oil  
 ½ tsp cumin seeds  
 ½ tsp fennel seeds  
 1 cup yellow bell pepper, small dice  
 1 cup shallots, diced  
 2 dried red chiles, such as Kashmiri for mild heat or Thai for extra heat  
 1 tsp garlic, minced (about 2 cloves)  
 2 tbsp fresh ginger, peeled and minced  
 2 tbsp butter  
 4 cups cherry tomatoes, quartered  
 1/3 cup dried apricots, diced  
 1 whole preserved lemon, seeded and diced  
 ½ tsp turmeric powder  
 ½ cup fresh cilantro, chopped

#### What You Do

1. In a medium bowl, toss shrimp with salt and lemon juice. Cover and set aside.
2. In a deep skillet or wok, heat the canola oil on medium heat until hot. Add the cumin and fennel seeds and sauté until fragrant, about 30 seconds. Add in the shallots and yellow bell pepper and sauté for 5-7 minutes.
3. Add the dried chiles, garlic, and ginger to the skillet, and sauté for 3-4 minutes more. Add in the butter and tomatoes, reduce heat to low, and simmer, uncovered, for about 15 minutes, until the liquid is reduced by half.
4. Add in the dried apricots, preserved lemon, and turmeric. Simmer for 5-7 more minutes. Taste and adjust seasoning, and add ¼ teaspoon of salt, if needed.
5. Add in the shrimp, immersing in the liquid, and cover. Cook just until the shrimp becomes opaque, about 3-4 minutes.
6. Toss in the cilantro and serve.



## Coconut Rice (serves 4)

### What You Need

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2 tbsp canola oil  
½ tsp black mustard seeds  
¾ tsp urad dal  
1 tbsp chana dal  
¼ cup cashew nuts  
3–5 dried red chiles, broken into 1-inch pieces  
2 fresh green chiles, minced  
1 tsp fresh ginger, minced (optional)  
1 tsp asafetida  
12 fresh curry leaves  
1 ½ cups fresh or frozen shredded, unsweetened coconut  
3 ½ cups cooked leftover white basmati rice (not freshly cooked)  
kosher salt

### What You Do

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1. In a large skillet, heat oil to medium-high. Add the black mustard seeds, urad and chana dals, cashews, red and green chiles, ginger, and asafetida, stirring until the mustard seeds begin to pop.
2. Add the curry leaves (being careful as they will splatter when they hit the oil) and the shredded coconut. Immediately turn off the heat and stir to combine.
3. Add the rice to the skillet along with about ½ teaspoon of kosher salt (or to taste) and toss gently to combine.

## *Beverage Pairing*

### Homemade Masala Chai (serves 4)

#### What You Need

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1 tsp finely diced fresh ginger  
¼ tsp ground cardamom  
¼ tsp ground cloves  
3 tsp loose Darjeeling tea or other strong black tea  
3 tsp brown sugar  
1 cup whole milk  
2 tsp honey

#### What You Do

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In a saucepan, bring the ginger, cardamom, and cloves to a boil with 4 cups of water. Reduce the heat to a simmer and add the tea, sugar, milk, and honey. Simmer for 2 to 3 minutes while stirring to dissolve the sugar. Strain the tea into cups and serve hot.

