

### Ingredients

	Quantity:	Measure:	Ingredients:	Description:
	2	Large	Onions	
	5-6	Medium	Chillies Green	
		As Required	Cooking Oil	to fry onions, chillies
	1/2	Kilogram	Prawns	
	1/4	Teaspoon	Turmeric Powder	
	1	Teaspoon	Pepper Powder	Coarsely ground
	1	Teaspoon	Chilly Powder, Red	
		As Required	Salt	to taste
		As Required	Vinegar	to taste
		As Required	Coriander Leaves (Kothmeer)	

### Method

Cut the onions into desired size. Chop the green chillies.

Pour oil into a vessel. Add onions, green chillies, fry them in the oil till it get browned and then put the prawns into the fried onions and let it get cooked for (5 min) then add turmeric, black pepper powder, chilly powder and salt to taste.

Mix everything together and cook for (15 to 20 min) on medium flame.

Garnish with coriander leaves. Serve hot with rice or chapathis.