

# Pressure Cooker Indian Butter Shrimp



**Pressure Cooker**

## **Indian Butter Shrimp**

A play on the classic Indian chicken makhani, in this recipe yogurt and lime juice-marinated shrimp are cooked in a buttery, gently spiced tomato mixture. The key here is to cook the sauce under pressure, but to use the sauté function to quickly cook the shrimp so they don't turn rubbery. Serve this over rice to catch every drop of the fragrant, creamy sauce. If you're a fan of Indian pickles—lime, lemon, mango, and the like—a spoonful of one or all three on the side would not be out of place.

### Ingredients

#### FOR THE MARINADE

- ¼ cup plain whole-milk yogurt
- 2 teaspoons ground cumin
- 2 teaspoons sweet smoked paprika
- 2 teaspoons garam masala
- 2 teaspoons fresh lime juice

1  $\frac{1}{2}$  teaspoons kosher salt  
1 teaspoon freshly grated peeled ginger  
1 garlic clove, grated on a Microplane or minced  
2 pounds large shrimp, peeled and deveined  
FOR THE SAUCE  
4 tablespoons (1/2 stick) unsalted butter  
2 shallots, minced  
2 garlic cloves, grated or minced  
1  $\frac{1}{2}$  teaspoons grated peeled fresh ginger  
 $\frac{1}{4}$  to  $\frac{1}{2}$  teaspoon crushed red pepper flakes, to taste  
 $\frac{1}{4}$  teaspoon kosher salt, plus more as needed  
1 28-ounce can diced tomatoes and their juices  
1 cup heavy cream  
 $\frac{1}{2}$  teaspoon finely grated lime zest  
Cooked basmati rice, for serving  
Chopped fresh cilantro, for serving

#### Method

1. In a large bowl, mix together the yogurt, cumin, paprika, garam masala, lime juice, salt, ginger, and garlic. Stir in the shrimp, cover the bowl, and refrigerate until needed, at least 15 minutes and up to 1 hour.
2. Prepare the sauce: Using the sauté function, set on low if available, melt 2 tablespoons of the butter in the pressure cooker. Stir in the shallots and a pinch of salt; cook until golden brown, 4 to 8 minutes. Then stir in the garlic, ginger, red pepper flakes, and the 1/4 teaspoon salt, and cook until golden, another 1 to 2 minutes.
3. Stir in the tomatoes, cream, and a pinch of salt. Raise the sauté heat to high if available, and bring to a boil. Then cover and cook on high pressure for 8 minutes. Release the pressure manually.
4. Remove the lid, and using the sauté function, simmer the sauce, stirring often, until thickened, 3 to 7 minutes.
5. Stir in the shrimp and the liquid in the bowl, remaining 2 tablespoons butter, and lime zest, and simmer until the shrimp are pink and cooked through, 2 to 5 minutes. Serve over

basmati rice, sprinkled with fresh cilantro.

Prep

- Marinate: 60 Minutes
- Start to finish: 45 Minutes

Source: New York Times Cooking (4 servings)