



◀ **Spiced Indian Shrimp**

Tomatoes and garlic are the foundation for many dishes around the globe. Here, garam masala, ginger, and scallions build on the fragrant base.

YOU'LL NEED . . .
1½ cups sauce

In a large skillet, heat 1 tablespoon safflower oil or ghee over medium-high. Season 1 pound peeled and deveined large shrimp with kosher salt and freshly ground pepper; sprinkle with 2 teaspoons garam masala. Add to skillet in a single layer and cook, flipping once, until opaque, about 3 minutes; transfer to a plate. Reduce heat to medium; add 1 tablespoon safflower oil or ghee and swirl to coat. Add 1 cup diced onion and 1 tablespoon minced ginger; cook, stirring, until onion is tender, about 8 minutes. Season with salt and pepper. Add marinara; simmer until slightly thickened, about 5 minutes. Remove from heat; stir in 2 tablespoons heavy cream and shrimp with any accumulated juices. Season with salt and pepper. Serve over steamed couscous or long-grain rice, topped with thinly sliced scallions.

ACTIVE TIME: 25 MIN. | **TOTAL TIME:** 30 MIN. | **SERVES:** 4



TEST-KITCHEN PICK
For a premade pinch hitter, we recommend Rao's Homemade marinara sauce (\$9 for 24 oz., raos.com).

Quick Vegetarian Chili ▶

Marinara's deeply melded flavor gives this chili a big head start; it's ready in under an hour.

YOU'LL NEED . . .
2 cups sauce

In a medium pot, heat 2 tablespoons extra-virgin olive oil over medium-high. Add 1 chopped onion and 1 green bell pepper, cut into a ½-inch dice; season with kosher salt and cook, stirring, until tender, 6 to 8 minutes. Add 1 teaspoon ground cumin and 1 teaspoon chipotle-chile powder; cook until fragrant, 1 minute. Add marinara, 2 cups water, and a 15-ounce can of black beans and a 15-ounce can of red kidney beans, both drained and rinsed; bring to a boil. Reduce to a simmer and cook, stirring occasionally, until slightly thickened, about 25 minutes. Season with salt and freshly ground pepper. Serve, topped with chopped avocado, cilantro, thinly sliced chile peppers, and sour cream.

ACTIVE TIME: 25 MIN. | **TOTAL TIME:** 50 MIN. | **SERVES:** 4

