Shrimp Masala Bowl with Cinnamon “Non-Naan“

Yield: 10 bowls

Ingredients:

- 10 Don Pancho® Cinnamon Wraps (79341.02846)
- 8 cups White Basmati rice, cooked and kept warm
- 1 cup Toasted cashew halves
- 1 cup Cilantro leaves
- 1 cup Ghee

Masala Shrimp Marinade

- 3 lbs (51-60 each) shrimp, thawed and patted dry
- 1 cup Whole milk yogurt
- 1/4 cup Canola oil
- 1 tsp Ginger, peeled and grated on a microplane
- 1 tsp Kosher salt
- 1 tsp Turmeric, ground
- 2 tsp Garam masala

Garlicky Baby Spinach

- 1 lb Baby spinach
- 1/4 cup Ghee
- 6 each Garlic cloves, minced
- 11/2 tsp Kosher salt
- 1 cup Coconut milk, canned

Directions:

1. Heat griddle to 350°F.
2. In a medium bowl, whisk together Masala Marinade ingredients and coat the shrimp. Cover and let marinate in the refrigerator for at least 30 minutes, not more than 4 hours (acid in yogurt can toughen shrimp).

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3. In a large sauté pan, melt the ghee and cook the minced garlic until lightly brown.
4. Add the spinach to the pan and cook to wilt.
5. Add coconut milk and cook for 2-3 minutes to reduce. Set aside and keep warm.
6. In a large sauté pan, heat ½ cup ghee over high heat and sauté shrimp until lightly browned and cooked through. Set aside and keep warm.
7. Brush the Don Pancho Cinnamon Wrap with ghee on both sides and heat on a griddle for 10-20 seconds per side.
8. To build a bowl:
   - 3/4 cup Basmati rice, cooked
   - 5 oz ladle Shrimp Masala
   - 1/4 cup Garlicky Baby Spinach
   - 1 Don Pancho Cinnamon Wrap
   - Cilantro leaves and toasted cashews to garnish.

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