

## **IRAN**

### **Dupiyaze Meigoo**

Dupiyaze Meigoo is one of the original and delicious Southern dishes of Iran, which has a very delicious and attractive taste. You can use any size of shrimp to prepare the shrimp double onion as you like, so that you can enjoy its good properties along with this delicious dish.



### **Ingredients**

Shrimp: 500 grams

Onions: 2 pieces

Garlic: 5 cloves

Potatoes: 2 pieces

Tomato paste: 1 tbsp (tablespoon)

Saffron: in the required amount

Butter: 50 grams

Salt, Black pepper, Red pepper, Coriander seeds, Turmeric: as needed

### **How to prepare**

1. **Saute onion and garlic:** Peel the onions and fry well with butter, a little oil and turmeric until it becomes light and glassy, then fry the pureed garlic together with the onions.
2. **Add shrimp:** Add the cleaned and washed shrimps to the onion and garlic and add all the spices and fry the shrimp for 7 minutes with good ingredients.
3. **Add paste:** At the end, add the tomato paste along with salt and a little saffron and roast it well until the raw smell of the paste disappears and the paste becomes nicely colored. You can use tomato puree instead of paste.
4. **Preparation of Dupiyaze Meigoo:** Peel the potatoes and cut them into cubes and fry them in a pan with salt and oil, then add them to the ingredients of this dish with cinnamon. Our Dupiyaze Meigoo is ready, you can eat it with plain or saffron rice.

