

## Mushroom Masala

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### Ingredients:

- 2 TBSP ghee or vegetable oil
- 1 large yellow onion - finely chopped
- 2 tsp ginger - grated
- 2 tsp garlic - minced
- 1 pound mushrooms - chopped
- $\frac{3}{4}$  cup tomato puree
- $\frac{1}{2}$  tsp ground turmeric
- 2 tsp red chili powder (mild)
- 1 tsp garam masala
- 1 tsp kosher salt
- $\frac{1}{2}$  cup coconut milk
- $\frac{1}{4}$  cup cilantro and more for garnish

### Instructions

1. In a large pot over medium heat, melt the ghee, add onions and sautee for 7 minutes stirring occasionally. Add ginger and garlic, cook for 30 seconds.
2. Add mushrooms, tomato puree, turmeric, chili powder, garam masala, salt and  $\frac{1}{4}$  cup water. Mix well. Cover on medium low heat for 30-45 minutes stirring occasionally.
3. Stir in the coconut milk and chopped cilantro. Mix well. Garnish with a sprinkling of fresh cilantro. Serve with steamed rice and parathas or naan.

**The story behind this recipe.** We tried mushroom masala for the first time in San Rafael at Lotus Cuisine. I never thought of mushrooms in Indian food! We tried to recreate its deliciousness by adapting recipes we found on the internet.