**Mushroom Masala**

Prep time: 10 Min Cook time: 20 Min

**Ingredients:**

* 1 pack (about 250-300 grams) mushrooms, rinsed, dried, and sliced
* 1 tablespoon ghee or oil
* 1 onion, finely chopped
* 1 teaspoon ginger, grated
* 1 teaspoon garlic, minced
* ½ cup tomato puree
* ½ teaspoon haldi (turmeric) powder
* ½ teaspoon red chili powder (adjust to taste)
* ½ teaspoon garam masala
* Low sodium salt, to taste
* 1 tablespoon kasuri methi (dried fenugreek leaves), crushed
* 1 tablespoon dhaniya (coriander) leaves, finely chopped

**Instructions:**

1. Heat the ghee or oil in a medium-sized pan over medium heat.
2. Add the chopped onions and cook for about 4 minutes, stirring occasionally, until they turn translucent.
3. Add the grated ginger and minced garlic, and cook for a few seconds until fragrant.
4. Stir in the tomato puree, haldi, red chili powder, garam masala, salt, and sliced mushrooms. Mix well.
5. Add ½ cup of water and stir to combine.
6. Cover the pan and cook on medium heat for 10 to 12 minutes, or until the mushrooms are cooked and tender.
7. Once cooked, garnish with crushed kasuri methi and chopped dhaniya leaves.
8. Serve hot with roti or steamed rice.