**Shahi Mushroom**

***(Curried mushrooms)***

**Ingredients**

* 5.5 cups washed and sliced mushrooms
* 1 cup chopped onions
* 2 chopped green chili peppers
* 2 cups diced tomatoes
* ¾ cup milk
* ½ cup yoghurt

**Condiments & Spices**

* 1 tbs. oil
* 1 tsp cumin seeds
* 1 pinch ground cardamom
* 1 pinch ground cloves
* ¼- ½ tsp. salt
* 1 tsp turmeric
* ½ tsp red chili powder
* 1 tsp coriander powder
* ½ tsp sugar
* 1 tsp. oil

**Instructions**

1. Heat a pan/pot/wok to medium-high. Add oil and cumin seeds, give them a stir then cover. Allow them to cook until cumin seeds are at desired “brownness”.
2. Add chopped onions and green chilis. Stir, and cook until al-dente.
3. Add tomatoes and stir. Cook for 2 minutes, then check hydration. Turn down the heat if needed and cook for another 2 minutes.
4. Add spices and stir.
5. Add milk, yoghurt, and sugar. Stir and bring to a low, rolling boil.
6. Grab a few ice cubes (approx. 6-7 cubes) to help reduce the temperature before adding it to the blender.
7. Transfer the mixture to a bowl to help reduce the temperature further. Stir.
8. Transfer to a blender and blend to desired consistency.
9. Add 1 tsp. of oil to the pot. You can add more cumin seeds if you’d like.
10. Add the blended sauce to the pot and add some water if you want a runnier sauce (approx. ½ cup or less).
11. Bring to a boil. Approx. 3 minutes.
12. Add mushrooms, stir, and cook for 2-6 minutes to preferred texture.

**Yields: 4.5 cups**

**Side options**: rice, noodles, roti, naan, pita, crackers

**PS**: You can make shahi paneer etc all creamy sauce based curries this way

**Protein options**: chicken, fish, chickpeas etc.