

Easy Makhani Sauce (Makhani Gravy)

Yield: 4 min
Total Time: 335 min

Recipe from: <https://www.recipeschoose.com/recipes/indian-makhani-sauce-recipe>

Ingredients:

- 20 cashews soaked in warm water
- 6 tomatoes large, ripe
- 2 tablespoons butter
- 1 bay leaf
- 1/2 inch cinnamon stick
- 2 green cardamoms
- 3 cloves
- 1 teaspoon ginger garlic paste or 1/2 teaspoon each minced ginger, garlic
- 1 green chili slit
- 1/2 teaspoon red chili powder
- 1/4 teaspoon turmeric powder
- 1/2 teaspoon garam masala powder
- salt to taste
- 1 teaspoon sugar
- 1/2 cup cream fresh, add if you are not using cashews
- 1 teaspoon kasuri methi
- 10 saffron strands
- 2 tablespoons cilantro leaves chopped

Nutrition:

1. Calories: 170 calories
2. Carbohydrate: 13 grams
3. Cholesterol: 40 milligrams
4. Fat: 13 grams
5. Fiber: 3 grams
6. Protein: 4 grams
7. SaturatedFat: 8 grams

8. Sodium: 270 milligrams

9. Sugar: 7 grams

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