

Easy Indian Tikka Masala Sauce

Yield: 4 min
Total Time: 15 min

Recipe from: <https://www.recipeschoose.com/recipes/traditional-indian-tikka-masala-recipe>

Ingredients:

- 3 cups pasta sauce Marinara Sauce, Smooth, such as Ragu Traditional
- 1 1/2 teaspoons Garam Masala
- 1 1/2 tablespoons unsalted butter
- 1/3 cup heavy cream
- 1/2 teaspoon cayenne pepper or Paprika, add more if like heat
- 1 teaspoon honey
- 1 garlic clove, grated, optional if using garlic marinara sauce
- 1/4 teaspoon salt adjust per taste

Nutrition:

1. Calories: 340 calories
2. Carbohydrate: 34 grams
3. Cholesterol: 55 milligrams
4. Fat: 22 grams
5. Fiber: 7 grams
6. Protein: 5 grams
7. SaturatedFat: 12 grams
8. Sodium: 1080 milligrams
9. Sugar: 22 grams

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