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## **Spicy Creamy Tomato Sauce**

Prep Time: 10 Minutes Cooking Time: 35 Minutes Serves 12

Ingredients: 3 oz. Unsalted Butter 2 Tbsp. Olive Oil 6 each Whole Garlic Cloves , minced 2 oz. Fresh Ginger , peeled and minced 4 each Fresh Serrano Peppers , seeded 3 oz. Tomato Paste 4 tsp. Smoked Paprika 2 tsp. Garam Masala 16 each Roma Tomatoes , seeded and diced 3 tsp. Salt 16 fl. oz. Water 16 fl. oz. Heavy Cream 1 Tbsp. Ground Fenugreek 1/4 cup Fresh Cilantro , minced

## Directions:

1. Place a large skillet over medium heat, and add the butter and olive oil. When butter has melted, add the garlic, ginger, and serrano pepper. Sauté for 2-3 minutes.

 Add the tomato paste and cook for 3 minutes. Add the paprika and garam masala, and sauté for about 1 minute.

 Add the tomatoes, salt, water and cream. Bring to a boil, then turn down the heat to a simmer, and cover.
Cook for 20 minutes. Remove pan from heat, and allow the sauce to cool for 5 minutes.

4. Pour sauce into a blender or food processor, and process until smooth. Pour back into the pan, and bring back up to a boil. Add the fenugreek. Reduce heat to a simmer, and cook, covered, for about 10 minutes.

5. Stir in minced cilantro and reserve warm for assembly.