



Egg Curry

Serving: 1

Non Veg

Ingredients

- 1 Egg Boiled
- 4 Tbsp Onion, Chopped
- 1 Tomato, chopped
- 2 Cashew Nuts
- Few Curry Leaves
- 1/2 Tsp Zeera
- 1 Green chilli, Chopped
- 1 Tsp Ginger Garlic Paste
- 1/4 Tsp turmeric powder
- To taste Red chilli powder
- 1/2 Tsp Garam masala
- To taste Coriander Powder
- To Taste Salt
- 1 Tsp Oil
- 1 Tsp Coriander Leaves, Chopped

Preparation Method

- Peel the boiled egg and make few gashes over the egg. Keep these aside.
- Make a smooth puree of tomatoes and cashews. Set this aside.
- Heat oil in a pan. Add cumin and allow to splutter.
- Then add curry leaves. When they begin to splutter, add onions and green chilies.
- Keep stirring and fry until the onions turn golden to light brown.
- When the onions turn golden, add ginger garlic paste. Saute till the raw smell of the garlic has gone.
- Pour the tomato puree. Saute for a while until the tomatoes and onions blend well
- Add red chili powder, turmeric, salt, garam masala, and coriander powder.
- Mix well. Cook for a few minutes till the mixture begins to smell good. The raw smell must go away.
- Add the egg and fry for 2 minutes stirring gently.
- Pour water just enough to make gravy.
- Cover the pan and cook on medium heat. Within minutes the gravy turns thick and traces of oil appear over the curry.
- Sprinkle some coriander leaves. Turn off the stove. Serve egg curry.