

Episode 8

Debby: Hello and welcome to Who's Cooking What? with Debby and Ben, the cooking podcast on how to keep it loose in the kitchen when you're wondering why every recipe feels so complicated.

Check your watches, folks: it's time for street food for breakfast!

Ben: Oh, that's *clever*.

Debby: Now, you're going to need some leftover chapati. We've all got some lying around, right?

Ben: Hey, we do! Thanks, last night's takeout!

[podcast transition music]

Debby: So, let's get started. We're making a big version with 3 eggs. You're also going to need a palmful of chopped tomatoes – maybe don't actually use your palm, that'd be messy –

Ben: You know me well.

Debby: a palmful of chopped onions, and about the same amount of chopped cilantro. Mix all of that with a little salt in a bowl.

Ben: All set - now what?

Debby: Add a glug of vegetable oil to a nonstick pan, and when it's hot, tip the egg mixture in. When it's set on that side, flip it over until it's almost done, then slide the cooked eggs on top of your chapati and roll it up.

[podcast transition music]

Debby: If you want the authentic experience, roll the whole thing up in a newspaper so you can eat it on the go.

And that does it for this week's episode of Who's Cooking What? - thanks for tuning in! Who's Cooking What? is available on Apple Podcasts, Spotify, and any other place you can download podcasts

Ben: Next time: a dish that's technically banned in the US, but we're making a legal (and delicious) version anyway.