

Classic Masala Scrambled Eggs Recipe

Yields: 2 servings

Prep time: 10 minutes

Cook time: 10 minutes

Ingredients:

- * 4 large eggs
- * 1 tablespoon ghee or butter (or neutral oil)
- * 1/2 teaspoon cumin seeds
- * 1 medium onion, finely chopped
- * 1-2 green chilies, finely chopped (deseed for less heat)
- * 1 teaspoon ginger-garlic paste (or finely minced fresh ginger and garlic)
- * 1 medium tomato, finely chopped
- * 1/4 teaspoon turmeric powder
- * 1/2 teaspoon red chili powder (or to taste)
- * 1/2 teaspoon coriander powder
- * 1/4 teaspoon garam masala
- * Salt to taste
- * 2 tablespoons fresh cilantro, chopped

Instructions:

- * Prep the Eggs: In a small bowl, whisk the eggs with a pinch of salt and set aside.
- * Sauté the Aromatics: Heat the ghee or oil in a non-stick skillet or pan over medium heat. Once hot, add the cumin seeds and let them sizzle for about 30 seconds until fragrant.
- * Cook the Onions: Add the chopped onions and green chilies. Sauté for 3-4 minutes until the onions have softened and are translucent.
- * Add Ginger and Garlic: Stir in the ginger-garlic paste and cook for another minute until the raw smell disappears.
- * Add Tomatoes and Spices: Add the chopped tomatoes and cook for 2-3 minutes until they start to soften. Stir in the turmeric powder, red chili powder, and coriander powder. Cook the masala mixture for another 2-3 minutes, until the oil begins to separate from the mixture.
- * Scramble the Eggs: Pour the whisked eggs into the pan. Let them cook undisturbed for about 30 seconds until the edges begin to set. Then, gently start to scramble the eggs with a spatula, folding them into the masala mixture.
- * Finish and Garnish: Continue to cook, stirring occasionally, until the eggs are cooked to your desired consistency. Be careful not to overcook them, as they can become dry. Sprinkle with garam masala and fresh cilantro.
- * Serve: Serve immediately with toast, pav (Indian bread rolls), roti, or paratha.