



Eggs in Spicy Tomato Curry

Eggs and tomatoes are paired the world over, and no wonder. Here, coconut cream prevents the tomatoes from dominating and makes this dish luxurious, saucy and creamy. Everything is cooked on the stove top, in a covered pan so the eggs steam, which sets the whites and creates a perfectly runny yolk that mixes with the curry.

Michael Graydon and Nikole Herriott

TOTAL TIME: 45 minutes | **SERVES:** 4



Ingredients

- 3 tablespoons virgin coconut oil or neutral oil, such as grapeseed
- 1-2 red chiles, such as Fresno or Holland, halved, seeded, and thinly sliced
- 1-inch piece ginger, peeled and thinly sliced
- 3 garlic cloves, thinly sliced
- 1 teaspoon ground coriander
- ½ teaspoon ground cardamom
- ½ teaspoon ground turmeric
- 2 pints cherry tomatoes
- Kosher salt
- ¼ cup unsweetened coconut cream or heavy cream
- 4 eggs

Directions

1. In a large skillet over medium heat, warm coconut oil. Add chiles, ginger, and garlic, and give things a stir until everything in the pan starts to get a little soft but hasn't taken on any color, about 2 minutes. Add coriander, cardamom, and turmeric, and stir so the spices coat everything and become fragrant. This happens in seconds.
2. Drop tomatoes into pan, season with a bit of salt, and cook, stirring occasionally and squashing tomatoes so they burst and release their juices, 12-15 minutes. You want the tomatoes to soften so the sauce will thicken. Stir in coconut cream and give the sauce a taste. It will probably need another pinch of salt.



- Flatbread such as lavash or pita, warmed for serving

into each nest and season it with salt. Cover skillet with a lid. (A baking sheet works as well if you don't have a lid that fits.) Cook, covered, until egg whites are set but yolks are still runny, about 3 minutes. Remove skillet from heat and scatter basil over everything. Serve eggs and sauce straight from the skillet, with flatbread to scoop and mop.

Adapted from ‘The Cook You Want to Be’ by Andy Baraghani (May 24, Lorena Jones Books)

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