**Egg Bhurji**

Prep time: 5 min Cook time: 5 min

**Ingredients:**

* 3 eggs
* ¼ tsp salt (low sodium)
* 2 tbsp oil (sunflower or rice bran)
* ½ tsp jeera (cumin seeds)
* ½ cup finely chopped onions
* 1 small tomato, finely chopped
* ¼ cup finely chopped red, yellow, and green bell peppers
* 1 green chili, chopped
* 1 tsp ginger-garlic paste
* ½ tsp garam masala
* ½ tsp red chili powder (adjust to taste)
* A pinch of haldi (turmeric powder)
* 2 tbsp chopped coriander leaves
* Few drops of lemon juice (optional)

**Instructions:**

**Prepare the Eggs:**

1. Break the eggs into a bowl.
2. Add salt and haldi (turmeric powder), then whisk until frothy. Set aside.

**Cook the Masala Base:**

1. Heat oil in a pan over medium heat.
2. Add jeera (cumin seeds) and let them splutter.
3. Add chopped onions and green chili. Sauté until the onions turn golden.
4. Stir in the ginger-garlic paste and cook until the raw smell disappears.
5. Add chopped tomatoes and cook until they turn soft.
6. Mix in the bell peppers and sauté for 2-3 minutes until slightly tender.

**Cook the Eggs:**

1. Pour the whisked eggs into the pan while stirring continuously.
2. Add garam masala and red chili powder.
3. Cook on low-medium heat, stirring frequently, until the eggs are fully cooked but still soft and fluffy.

**Finish & Serve:**

1. Remove from heat and garnish with chopped coriander leaves.
2. Optionally, squeeze a few drops of lemon juice for added freshness.
3. Serve hot with roti, bread, or pav.