**Egg Biryani**

Prep time: 30 min Cook time: 30 min

**Ingredients:**

* 1½ cups hand pounded rice, rinsed and soaked for 30 minutes
* 4 eggs, boiled and peeled
* 1 tbsp oil (sunflower or light olive oil)
* 1 onion, thinly sliced
* 1 tomato, diced
* ½ tsp cumin seeds (jeera)
* ½ tsp black pepper
* 1 bay leaf (tej patta)
* 1 tsp red chili powder
* ½ tsp turmeric (haldi)
* 2 tsp low sodium salt (adjust to taste)
* 1 tsp garam masala
* ½ cup curd (yogurt), whisked
* 1 tsp grated ginger
* 1 tsp minced garlic
* 2 cups water
* 2 tbsp fresh coriander leaves, chopped

**Instructions:**

**Prepare the Base**

1. Heat oil in a thick-bottomed pot or kadai.
2. Add sliced onions and saute until golden brown. Remove and set aside.

**Cook the Masala**

1. In the same oil, add jeera, black pepper, and bay leaf. Saut√© for a minute.
2. Add red chili powder, turmeric, salt, garam masala, ginger, garlic, diced tomatoes, and whisked curd.
3. Stir well and cook until tomatoes turn soft and the masala releases oil.

**Add the Eggs & Rice**

1. Add boiled eggs, tossing gently to coat them with the masala.
2. Add soaked & drained rice, stirring for 2 minutes to absorb the flavors.

**Cook the Biryani**

1. Pour in 2 cups of water, stir well, and bring to a boil.
2. Cover with a tight lid, reduce heat, and cook until the rice is done (about 12-15 minutes).

**Rest & Serve**

1. Turn off the heat and let the biryani sit covered for 15-20 minutes.
2. Garnish with chopped coriander leaves.
3. Serve hot with curd or raita.
4. Transfer to bowl and serve hot with curd or raita