**Egg Curry**

Prep time: 10 Min Cook time: 20 Min

**Ingredients:**

* 5 eggs, boiled and peeled
* 2 tomatoes, finely chopped
* 1 large onion, finely chopped
* 1 tsp ginger-garlic paste
* 1 bay leaf (tej patta)
* 1 small cinnamon stick (dalchini)
* 2 green cardamoms
* 1 tsp red chili powder
* 1 tsp coriander powder (dhaniya powder)
* ¼ tsp turmeric powder (haldi)
* ½ tsp garam masala
* 2 tbsp oil
* 1 tbsp sugar
* Low sodium salt, to taste
* 1 tsp kasuri methi (crushed dry fenugreek leaves)
* 2 tbsp fresh coriander leaves (dhaniya), chopped

**Instructions:**

**Prepare the Eggs**

1. Prick the boiled eggs with a fork (this helps absorb the flavors).
2. Heat 1 tbsp oil in a pan and lightly fry the eggs until golden brown.
3. Sprinkle with a pinch of chili powder and garam masala, toss, and set aside.

**Make the Masala Base**

1. Heat 2 tbsp oil in the same pan.
2. Add tej patta, cinnamon, and cardamoms. Sauté for a few seconds until aromatic.
3. Add chopped onions and sauté until they turn soft and translucent.
4. Add ginger-garlic paste and sauté for a minute until the raw smell disappears.
5. Add chopped tomatoes and cook until they turn mushy and release oil.

**Spice it Up**

1. Add red chili powder, coriander powder, turmeric, salt, and garam masala.
2. Sauté the spices well until the masala releases oil from the sides.

**Simmer the Curry**

1. Pour in 1 cup water, stir well, and let the curry simmer for 3-4 minutes.
2. Add sugar, fried eggs, and kasuri methi. Stir and simmer for another 5 minutes to let the eggs absorb the flavors.

**Garnish & Serve**

1. Garnish with chopped coriander leaves.
2. Serve hot with steamed rice or roti.