



Egg Roast

Cooking Time

On2Cook: 5:30 mins Normal Cooking: 15 mins

Accessories: Pan Honeycomb (Non-Stick), Silicone Stirrer

Ingredients

206 g	Oil & Vegetables
30 g	Oil, 1 g Mustard seeds
100 g	Sliced Onions
50 g	Sliced Tomatoes
2 g	Curry Leaves
5 g	Chopped Ginger
5 g	Chopped Garlic
5 g	Chopped Green chilli
2 g	Red Chilli Powder
1 g	Turmeric Powder, 3 g Salt
1 g	Black pepper powder
1 g	Coriander Powder
3 number	Boiled Eggs & Coriander Leaves 5g
70 ml	Water

Total Output:
250G (1 PORTION)