

Anda di sabjee

Egg curry

Hari
GHOTRA



Ingredients

4 free range eggs
1 tbsp oil
1 onion, chopped
2 garlic cloves, finely chopped
200g tinned tomatoes
2 tsp ginger, grated
1 tsp salt
1 tsp turmeric
1 chilli, finely chopped
1 tsp garam masala
handful of fresh coriander, finely chopped
200g tinned tomatoes

Method

- 01** Heat the oil in a pan on a gentle heat. Add the chopped onion and after a few minutes add the garlic. Cook until the onions turn a golden brown colour. If the onion sticks turn the heat down and add a dash of hot water and continue to cook. This should take about 15 minutes.
- 02** Then add the tomatoes, ginger, salt, turmeric and chopped chilli.
- 03** Stir together and cook until the tomatoes and onions produce a thick masala paste.
- 04** Meanwhile, place 4 eggs in a pan of cold water and bring to the boil. When boiling leave to cook for 3 minutes.
- 05** Remove the eggs and place under a cold tap. Remove the shells and set to one side.
- 06** Once the masala sauce has cooked gently stir in the whole boiled eggs and about 100ml of water.
- 07** Stir in the fresh coriander, garam masala and serve.



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<http://www.harighotra.co.uk/boiled-egg-curry-recipe>

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