Egg Masala

NIBBLEDISH CONTRIBUTOR

Ingredients

- Eggs - 2
- Onions - 2
- Tomatoes - 2
- Ginger garlic paste - 2 tsp
- Coriander powder - 2 tsp
- Jeera powder - 1 tsp
- Chili powder - 1 tsp
- Turmeric powder - 1/4 tsp
- Garam masala - 1 tsp
- Mustard seeds - 1/4 sp
- oil - 2 tsp
- Curry leaves and coriander leaves
- Salt to taste.

Instructions

Boil the eggs and take off the shell. Cut onions and tomatoes to fine pieces.

Heat oil in the pan. Add mustard seeds to sizzle. Sauté onions till its light brown. Add ginger garlic paste and sauté for 3 - 5 mins. Add tomatoes and sauté till it turns into a gravy. Add the masala powders except garam masala. Cook for 8 - 10 mins. Cut the boiled eggs into two and add in the gravy. Cook for a minute. Add salt, garam masala and curry leaves and coriander leaves and cook for a minute. Serve hot with Rice/ Chapathi/Dosa.