

Egg Curry with Vegetables



Prep Time: 15 minutes. Cook Time: 40 minutes. Total Time: 50 minutes. Serves 6 people.

Ingredients:

- Potatoes – ¾ pound, (375 grams, peeled and cut into small pieces)
- Peas – ½ pound, (250 grams, or as per taste)
- Onions – 2 (finely chopped)
- Tomato – 1 (big, cut into pieces)
- Ground Cayenne Pepper – 1 ½ teaspoons
- Coriander Powder – 1 teaspoon
- Turmeric – ¼ teaspoon
- Garlic Paste – ½ teaspoon (or fresh, finely chopped)
- Ginger Paste – ½ teaspoon (or fresh, finely chopped)
- Cooking Oil – 1 cooking spoon
- Salt – ½ teaspoon (or as per taste)
- Green Chilies – 2-3, chopped
- Green Coriander – For garnish (chopped)
- Eggs – As needed
- Water – As needed

Egg Curry with Vegetables (...continued)

Procedure:

- 1) Fry the onions in the oil until they become golden brown.
- 2) Add tomato, garlic, ginger, and all other spices and 2-2 ½ cups of water.
- 3) Cover the pot with a lid. Let them cook on low to medium heat until they become soft.
- 4) Now cook on high heat until the water evaporates totally and you can see the oil start to separate in the pot.
- 5) Now add potatoes and peas to the gravy.
- 6) Add water - a little more than the amount of curry you want when the dish is ready.
- 7) Cook on low heat until the potatoes and peas are cooked.
- 8) Hard boil the eggs (you can do this ahead of time if you like to cut down on cooking time).
- 9) Peel the eggs and fry them in a frying pan with a little bit of oil. Make sure you turn them frequently to create a fried surface.
- 10) Add the eggs to the curry in the dish in which it is being served.
- 11) Pull out a few of the eggs and cut them length wise and spread them on top of the curry to showcase your creation!
- 12) Garnish with green coriander and green chilies for an added touch.