**Egg Curry**

Makes – 4 people

Ingredients

* 4 egg
* salt as required
* 1 onion
* 1 large tomato
* ½ piece ginger
* 4 cloves garlic
* 2 green chilli
* 2 tablespoon coriander leaves
* ½ teaspoon red chilli powder
* ½ teaspoon coriander powder
* ¾ teaspoon garam masala powder
* ½ teaspoon turmeric
* 1 tablespoon groundnut oil/ghee

Recipe

* Heat 2 cups of water in a pan and add a pinch of salt in it. Bring it to a boil and add the eggs in it. Once boiled, take the pan off the flame and remove the shells of the eggs. Cut the eggs into cubes and keep them aside to cool down.
* Chop the onion, ginger, garlic cloves and green chilies and keep them aside.
* Blend the tomato to a thick paste.
* In a deep bottom pan, heat the oil/ghee over medium flame. Add garlic cloves and ginger in it. Saute them until they turn soft and you can smell the aroma of garlic. Now add the onions and green chilies. Let the onions become soft and turn golden brown in color.
* Add the spices like turmeric, red chili powder, garam masala, coriander powder and salt to the above mixture in the pan. Mix the ingredients well until you can smell the cooked spices. Once done, add the blended tomato paste to this and stir.
* In the end, add the chopped egg cubes and mix them in the curry to coat them evenly. Let the dish simmer for a while and stir it occasionally. Once done, transfer the dish in a serving bowl.
* Garnish with chopped coriander leaves and serve it hot.