

Egg Curry

Serves: 4

Preparation Time: 10 minutes

Cooking Time: 35 minutes

Ingredients:

2 tablespoons *Oil*

1 teaspoon *Cumin Seeds/Jeera*

1 teaspoon *Brown Mustard Seeds/Rai*

1/2 teaspoon *Fenugreek Seeds/Methi*

3 whole *Dry Red Chilies* (optional)

2 1/2 cups *Onion* - finely chopped

1 large stem *Curry Leaves* – stripped off leaves and discard stem

1 tablespoon *Ginger* - grated or finely chopped

1 tablespoon *Garlic* - crushed or finely chopped

2 teaspoons *Red Chili Powder* (adjust to taste)

1 teaspoon *Turmeric Powder*

1 1/2 teaspoons *Garam Masala Powder*

2 1/2 tablespoons *Tomato Paste*

8 *Hard Boiled Eggs* – shell removed and cut 3 to 4 slits through egg whites

1/2 cup *Coconut Milk*

Salt to taste

1/4 cup *Cilantro* - roughly chopped

1 *Jalapeno* or any *Green Chili* - cut in chunks

Directions:

1. Add oil in a large pot over high heat. Once hot, add cumin seeds, mustard seeds, fenugreek seeds and dry red chili.
2. Once mustard seeds start to pop, add onion, a pinch of salt and cook stirring occasionally for few minutes until onion is translucent.
3. Add curry leaves and continue cooking until onion starts to turn light golden color.
4. Reduce heat to medium, add ginger, garlic and cook for further minute till fragrant.
5. Add red chili powder, turmeric powder, 1 tsp garam masala powder and cook for few more seconds.
6. Add tomato paste, cook for few seconds and add about 1 cup of water. Stir well, reduce heat to low, cover and cook for 5 to 10 minutes.
7. Add boiled eggs, salt to taste, mix well and cook covered for another 5 to 10 minutes adding some water if required.
8. Add coconut milk and continue cooking covered for about 5 more minutes.
9. Make necessary adjustments to consistency of the gravy by adding more water if required. Garnish with cilantro, jalapeno and remaining 1/2 tsp garam masala powder. Cover the pot and leave it covered for 5 minutes. Mix once before serving.

