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Ingredients for Tariwali Egg Curry Recipe

- Hard boiled eggs and peeled 4
- Onions finely chopped 2 medium
- Oil 2 tablespoons
- Turmeric powder $\frac{1}{4}$ teaspoon
- Kashmiri red chilli powder $\frac{1}{2}$ teaspoon
- Coriander powder 1 teaspoon
- Ginger-garlic paste 1 tablespoon
- Tomatoes pureed 3 medium
- Fresh coriander leaves finely chopped 2 tablespoons

Method

Step 1

Heat oil in a non-stick pan, add onions and sauté till brown.

Step 2

Add turmeric powder, red chilli powder, coriander powder and ginger-garlic paste and sauté for $\frac{1}{2}$ minute.

Step 3

Add tomato puree and salt and sauté till oil separates.

Step 4

Add sufficient water and eggs and cover and cook for 10 minutes.

Step 5

Serve hot garnished with coriander leaves.

Tariwali Egg Curry - Hard boiled eggs

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