

Egg Hara Masala Recipe

Written by Sanjeev Kapur

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Ingredients for Egg Hara Masala Recipe

- Eggs boiled, peeled and cut into half 6-8
- Fresh coriander 1 medium bunch
- Fresh mint (pudina) 1 medium bunch
- Green chillies 2
- Oil 1 tablespoon
- Bay leaf 1
- Cloves 2-3
- Green cardamoms 2
- Cinnamon 1 inch stick
- Cumin seeds 1 teaspoon
- Garlic chopped 1 tablespoon
- Onions chopped 2 medium
- Salt to taste
- Garam masala powder 2 teaspoons

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- **Fresh cream 1 tablespoon**

Method

Step 1

Combine broken green chillies, roughly chopped coriander and mint in a blender jar and blend into a thick smooth paste using water as required.

Step 2

Heat 1 tablespoon oil in a non-stick pan. Add bay leaf, cloves, cardamoms, cinnamon and cumin seeds and sauté for a minute.

Step 3

Add garlic and sauté till garlic turns light golden. Add onion and sauté for two minutes.

Step 4

Add ground paste, mix well, cover and cook for two to three minutes. Add eggs, mix well and toss. Add salt, mix well and sauté for ten seconds.

Step 5

Add garam masala powder and mix well. Add cream, mix well and switch off heat.

Step 6

Serve hot.