

Ingredients

	Quantity:	Measure:	Ingredients:	Description:
	3	Medium	Onions	
6		Medium	Chillies Green	
1		Tablespoon	Corn Flour	
3		Tablespoon	Cooking Oil	for frying
2		Tablespoon	Soya Sauce	
1/4		Tablespoon	Sugar, White	
1		Tablespoon	Vinegar	
		As Required	Salt	to taste
6		Nos	Eggs	Hard boiled

Method

- # Take onions and slice them lengthwise into nice thick pieces.
- # Slit the green chillies into half and keep it aside.
- # Take a small bowl, add corn flour in it and then add water. Make the smooth paste of this.
- # Now take a frying pan, heat 3 tablespoon of oil in it. When the oil gets hot then add onions and saute them until get golden brown.
- # Now add the corn flour paste, sugar and vinegar, salt to taste and then mix it well. Saute them until the aroma begins to rise.
- # Cut the boiled eggs into halves lengthwise and then add it to the paste.
- # Add the green chillies and keep it to boil.
- \$ Reduce the heat to low and keep it to simmer and then cook it for 2 minutes.
- \$ Take off the pan from heat and then serve it.