

CHROMATIC CURRY EGGS



SERVINGS: 1-3

PREPPING TIME: 5 MIN

COOKING TIME: 10 MIN

INGREDIENTS

- 3 Curry leaf
- Onion
- 1/2 TSP Achar Masala
- 6 eggs
- Peas
- 3/4 TSP Kasuri Methi
- 1/4 TSP Red Chili Powder
- Cilantro/coriander
- 3 eggs

DIRECTIONS

1. Whisk together Achar Masala, Red Chili Powder, and Kasuri Methi with the eggs
2. Cook diced onions and curry leaves on med-high heat pan
3. Add in peas after onions start to lightly brown
4. Incorporate eggs and scramble
5. Plate and add cilantro on top