

Indian Egg Curry

Yield: 2 min
Total Time: 20 min

Recipe from: <https://www.recipeschoose.com/recipes/tasty-indian-egg-curry-recipe>

Ingredients:

- 4 hard boiled eggs remove shells
- 2 tablespoons ghee
- 1 large onion – thinly chopped
- 1 tablespoon tomato paste
- 1 teaspoon ginger +Garlic Paste
- 1/2 cup yogurt
- 1/2 cup water
- 1 tablespoon coriander leaves Fresh, – Chopped
- 1 teaspoon turmeric powder
- 1 teaspoon coriander powder
- 1 teaspoon cumin powder
- 1/2 teaspoon garam masala powder – homemade or store-bought
- 1 teaspoon red chili powder
- 2 teaspoons salt As per your taste

Nutrition:

1. Calories: 320 calories
2. Carbohydrate: 13 grams
3. Cholesterol: 430 milligrams
4. Fat: 23 grams
5. Fiber: 3 grams
6. Protein: 16 grams
7. SaturatedFat: 4 grams
8. Sodium: 2590 milligrams
9. Sugar: 7 grams

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