

Scrambled Egg Curry

Yield: 4 min
Total Time: 500 min

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

Ingredients:

- 1 1/2 tablespoons coconut oil
- 4 eggs no's
- 2 onion no's, medium size, chopped
- 1/2 teaspoon garlic miced
- 1/2 teaspoon ginger grated
- 2 green chillies no's, chopped
- 1 tomato medium size chopped
- 2 sprigs curry leaves
- 1 tablespoon coriander leaves
- 1 cup coconut milk thick
- 1/2 cup water
- 1/4 teaspoon turmeric powder
- 1/2 teaspoon chilli powder
- 1/4 teaspoon Garam Masala
- 1 teaspoon black pepper powder
- salt to taste

Nutrition:

1. Calories: 300 calories
2. Carbohydrate: 14 grams
3. Cholesterol: 210 milligrams
4. Fat: 25 grams
5. Fiber: 3 grams
6. Protein: 9 grams
7. SaturatedFat: 19 grams
8. Sodium: 280 milligrams
9. Sugar: 7 grams

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