

# Ande Ka Salan-Aloo Anday Ka Salan- Best Egg Curry

Yield: 4 min  
Total Time: 75 min

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

## Ingredients:

- 125 grams onions roughly chopped
- 4 potatoes Medium sized, cut into halves
- 4 hard boiled eggs
- mustard oil
- salt
- 12 red chilies Dried, medium spicy
- 1/2 teaspoon black peppercorn
- 2 green cardamom
- 1 teaspoon fenugreek seeds
- 1 teaspoon poppy seeds
- 1/2 inch turmeric root
- 2 teaspoons coriander seeds Whole
- 1 inch ginger root
- 12 cloves garlic