



## Ingredients

- 1 Sachet MAGGI Masala-ae-Magic
- 4 Tablespoons Oil
- 1 Teaspoon Ginger (Crushed)
- 1 Teaspoon Garlic (Crushed)
- 2 Green Chillies
- 2 Onion (Finely Sliced)
- 0.5 Teaspoon Black Pepper Powder
- 1 Tomato (Finely Sliced)
- 0.5 Cup Hot Water
- 15 Curry Leaves
- 1 Pinch Salt (To Taste)
- 4 Egg

## Zubereitung

1. Prepare ingredients as mentioned in the list.
2. Heat the oil in a karahi, add the ginger, garlic, green chillies and onions. Sauté till the onions are soft and transparent.
3. Add the pepper powder and MAGGI Masala-ae-Magic and mix well. Add the tomatoes and cook till soft.
4. Add the hot water, curry leaves and salt to taste. Cook for 5 minutes till the gravy becomes thick. Now break the eggs over the masala, cover and cook the eggs in the masala. Cook for 5 minutes on low-flame.
5. Serve hot with bread or parathas.

### Nährewerte an

Carbohydrates	9.21 g
Energy	245.3 kcal
Fats	19.95 g
Protein	8.42 g

⌚ 48 Minutes

⊕ 4 Servings