



Khagina Egg Recipe

Ingredients

- Sachet MAGGI Masala-ae-Magic (6 Grams)
- Tablespoons Oil
- Teaspoon Ginger (Cut Into Strips)
- Teaspoon Garlic (Chopped)
- Green Chillies (Chopped)
- Onion
- 1/2 1/2 Teaspoon Pepper Powder
- Tomato (Medium, Chopped)
- 1/2 1/2 Cup Water
- Coriander Leaves (Chopped)
- Pinch Salt (To Taste)
- Egg (Beaten)

Instruction

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.

Nutrition

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

48 Minutes

4 Servings