



## Malabar Egg Curry

### Ingredients

- Sachet MAGGI Masala-ae-Magic (6 Grams)
- Sachet Maggi Coconut Milk Powder
- Tablespoons Oil
- Onion
- Teaspoon Ginger-Garlic Paste
- Tomato (Medium, Chopped)
- Green cardamom
- Cloves (Coarsely Crushed)
- Cinnamon (1 Inch Pieces, Crushed)
- 1/2 1/2 Teaspoon Turmeric Powder
- Teaspoon Dry Red Chillies
- Teaspoons Coriander Powder
- 1/4 1/4 Teaspoon Pepper Powder
- 1/2 1/2 Cups Water
- Egg (Hard Boiled)
- Green Chillies (Chopped)
- gms Coriander Leaves (Chopped)

### Instruction

1. Prepare ingredients as mentioned in the list.
2. Heat oil in a karahi, add the green cardamoms, cloves & cinnamon. Add chopped onions and fry till golden brown. Add ginger garlic paste and fry for 5 minutes. Now add tomatoes and sauté till soft.
3. Add the turmeric powder, red chilli powder, coriander powder and pepper powder, fry for a minute. Now, add water, MAGGI Masala ae Magic, salt and bring to a boil. Simmer the gravy for 5 minutes on low flame.
4. Add the MAGGI Coconut Milk Powder dissolved in remaining ½ cup warm water Cut the hard-boiled eggs into 2 halves (lengthwise), and add to gravy. Add the green chillies and cook for 5 minutes on a low flame.
5. Garnish with coriander leaves. Serve hot

Nutrition		61 Minutes
Carbohydrates	12.83 g	4 Servings
Energy	444.3 kcal	
Fats	17.11 g	
Protein	8.63 g	