



Egg Bhurji Recipe

Ingredients

- Sachet MAGGI Masala-ae-Magic
- Tablespoon Oil
- Onion (Sliced)
- Tomato, Ripe, Local (*Solanum Lycopersicum*)
- Green Chillies (Slit)
- Egg (Beaten)
- Pinch Salt (To Taste)
- Tablespoons Coriander Leaves (Chopped)

Instruction

1. Heat 1 Tbsp refined oil in a karahi. Add 1 chopped onion, 1 chopped tomato and 2 chopped green chillies. Cook until the tomatoes soften.
2. Add 4 beaten eggs and scramble using a fork to mix it well. Cook for 2-3 minutes.
3. Add 1 Sachet of MAGGI Masala-ae-Magic to the beaten eggs for a distinct chatpata flavour. Next, add salt to taste and mix well.
4. Garnish with 2 Tbsp coriander leaves. Your Egg Bhurji is now ready! Serve hot with the bread of your choice and enjoy. From its origins to the present day, Egg Bhurji Recipe remains a top choice for every family when you're in need of a speedy, nourishing meal. It is super easy, can be cooked in just one pan, and never fails to deliver delicious flavours. And if you're feeling a little adventurous, you can always throw in some bell peppers or your favourite veggies to the Egg Bhurji Ingredients, or even add a touch of cheese for a fancy twist!

Nutrition

Carbohydrates	4.53 g
Energy	121.8 kcal
Fats	8.5 g
Protein	7.39 g

25 Minutes

4 Servings