



Peppery Egg Stir Fry Recipe

Ingredients

- Sachet MAGGI Masala-ae-Magic (6 Grams)
- Egg (Beaten)
- Tablespoons Oil
- Medium Tomato
- Green Chillies (Chopped)
- Ginger (Cut Into Strips)
- Green Capsicum
- Teaspoon Red Chilli Powder
- 1/2 1/2 Teaspoon Turmeric Powder
- Pinch Salt (To Taste)
- 1/2 1/2 Teaspoon Coriander Powder
- 1/2 1/2 Teaspoon Pepper Powder
- Tablespoons Coriander Leaves (Chopped)

Instruction

1. Prepare ingredients as mentioned in the list. Boil the eggs, shell the eggs and cut each egg into four wedges.
2. Heat oil in a karahi, add tomato puree, ginger, green chillies and sauté till oil separates. Then add the capsicum and fry for 3-4 minutes.
3. Add in the red chilli powder, turmeric powder, coriander powder and black pepper powder, sauté for 2-3 minutes. Add the sliced eggs and fry on high heat for another 2 minutes. For a spicier egg stir fry, add a sachet of MAGGI Masala-ae-Magic.
4. Garnish with chopped coriander leaves and serve hot with rotis or parathas.

Nutrition

Carbohydrates	5.64 g
Energy	194.21 kcal
Fats	12.66 g
Protein	8.12 g

30 Minutes

4 Servings