

# EGG BHURJI

*Breakfast lunch and dinner*



## INGREDIENTS

6 Eggs

1/2 tsp garham masala

1/2 tsp ginger paste

Salt to taste

*oil or ghee for frying*

1 med onion

2 green chillies

1 tomatoes chopped

1/4 cup frozen green peas

Chopped fresh coriander

## METHOD

Beat eggs in a bowl; add garham masla and salt. Finely chop onions, chillies and tomatoes.

Heat the oil in a non-stick pan. Add the green chillies and onions and fry until onions turn golden brown. Add tomatoes and cook a few minutes until tomatoes are soft.

Add beaten egg and green peas. Cover and cook on a very low heat until the top is just dry. (or cook in your preferred omelette method)

Garnish with chopped coriander/ cilantro leaves.

