

Anda Kari (Egg Curry)

Ingredients:

- 1 egg per diner
- 4 tablespoons olive oil
- 4 onions, finely chopped
- 6 garlic cloves, finely chopped
- 4 teaspoons fresh ginger, finely chopped
- 6 teaspoons ground coriander
- 4 teaspoons ground cumin
- 2 teaspoons ground turmeric
- ½ teaspoon chilli powder
- 2 tins crushed tomatoes
- 2 teaspoons salt, or to taste
- 1 cup hot water
- 1 teaspoon garam masala



Method:

1. Hard boil the eggs (see separate recipe). Cool, take the shells off, cut in half, and set aside.
2. Heat olive oil in a large pot and fry the chopped onion, garlic, and ginger until soft and golden brown.
3. Add coriander, cumin, turmeric, and chilli and fry for a few second, then add tinned tomatoes and salt, and stir over a medium heat until the tomatoes are soft and pulpy.
4. Add hot water, cover pot, and simmer until gravy is thick.
5. Just before serving, gently stir in garam masala and the halved eggs and heat through.
6. Serve with rice.