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Omelette Curry



Ingredients

3 eggs (well beaten with a pinch of salt)
1 finely chopped onion
3 finely chopped tomatoes
coriander leaves (cilantro)
2 tbsp. ginger and garlic paste
salt to taste
1 tbsp chilli powder
1 tsp. garam masala
1 tsp. jeera
1 tsp. turmeric
2 tbsp Oil

Preparation

1. Beat eggs, add coriander leaves (cilantro) and make an half inch Omelette.
2. Cut into square pieces and keep aside.
3. Heat oil in pan and add jeera to hot oil.
4. Add the onions and fry till they are golden brown.
5. Add tomatoes, ginger and garlic paste and fry till all water from the tomatoes has dried up.
6. Now add 2 cups of water. Add salt, chilli powder, turmeric, garam masala and let it boil for 10 minutes.
7. After ten minutes add cut Omelettes and leave the lid of the pan open for 2 minutes. Turn off the stove and let it rest.
8. Garnish with finely chopped coriander leaves. Serve Hot with Chappathis or Rice.

Cooks Note

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