

Tawa Egg Masala



Preparation time:	15 mins
Serves:	4 people
User Rating:	★★★★★

Publication: 14 March 2024
Categories: Quick & Easy, Dinner Recipes, Lunch Recipes, Entertaining, Vegetarian

This might be the most flavourful Tawa Egg Masala we've ever tasted.

An error occurred.

[Try watching this video on www.youtube.com](#), or enable JavaScript if it is disabled in your browser.

Developed by home cook extraordinaire, Camellia Ling Aebischer, this dish brings the flavours and spices of North India right into your kitchen. Each added spice levels up on the previous, creating a depth of flavour that rivals a traditional restaurant curry. Hard-boiled eggs steal the show, carrying all these bright flavours from fork to mouth.



Ingredients

- 8 eggs, hardboiled
- 2 Tbsp coconut oil or ghee
- 2 onions
- 8 cloves garlic, grated
- 4 cm piece ginger, grated (about 2 Tbsp)
- 2 mild green chillies, sliced
- 1 x 400g tin crushed tomatoes
- 1 lemon, juice only
- 1 tsp salt
- 2 tsp turmeric
- 2 tsp Kashmiri chilli powder, or to taste
- 2 Tbsp garam masala
- Water, as needed
- Steamed rice and fresh coriander, to serve

Method

1. Place a small pot of water on to boil. Once boiling, gently lower in eggs using a spoon. Set a timer for 10 minutes. Once the timer is done, remove the eggs and place them in a bowl of cold water. Set aside to cool and prep the rest of your ingredients.
2. Once cooled, peel the eggs and slice them in half. Set aside.
3. Place a large frying pan over medium heat, add coconut oil and onions, plus a pinch of salt. Cook for 5 or so minutes to soften. Add the garlic, onion and chilli and stir, cooking for a further few minutes.
4. Add the tomato, lemon, salt, turmeric, Kashmiri chilli and garam masala. Stir through and cook for a few minutes until reduced slightly. Add a little water to thin the sauce then add your boiled eggs and gently toss to coat in the sauce.
5. Serve over freshly steamed rice with a garnish of fresh coriander.