

Egg Recipes

Egg Biryani

Ingredients

2 cups of basmati rice
3 and a half cups of water
6-8 spoons of oil
4 boiled eggs
5 green chillies
2 spoons ginger-garlic paste
1 onion
2 small sticks of cinnamon (dalchini)
3 cloves
1/4 spoon haldi
salt to taste
coriander leaves

Method

Cut egg into half (8 pieces), also chillies and onion into small pieces.

Add oil in a pan and heat it. Then add cinnamon, cloves, ginger-garlic paste, chillies, onions and fry it for 3 minutes.

Wash the rice and add water, the above mixture, haldi, eggs and salt to taste.

Cook this in electric rice cooker.

Serve this hot with coriander leaves on top. You can serve this for 3-4 people.

Mint and Egg Fried Rice

Ingredients

2 cups of boiled rice (basmati or plain)
1 bunch of mint (pudina) leaves ground to a paste
2 eggs
fresh chopped coriander
5 green tomatoes cut in long thin pieces
1 big onion cut in long thin pieces
green chilli paste and salt to taste

For Seasoning

mustard
jeera (cumin)
1/2 spoon of ground black pepper
curry leaves
5 to 6 spoons of vegetable oil

Method

Heat a pan on medium heat, add oil and mustard seeds.

When mustard splutters add cumin, ground pepper, curry leaves and fry them for 1 minute.

Add cut onion, fry for a minute, add cut tomato, fry for 2 minutes

Add green chilli paste, Mint paste and eggs.

Crack the eggs into the pan and beat them until it mixes well with tomato and onion pieces, fry for 2 minutes.

Meanwhile boil the rice in a rice cooker.

Mix the boiled rice with the above mixture and fry it for 4 to 5 minutes.

Garnish the Mint and Egg fried rice with chopped coriander and serve hot.

Note : You can add a little lemon juice if the tomatoes are not sour enough.

Egg Rice

Ingredients

1 cup raw rice
1 egg
1 onion (minced)
1 green chilli (minced)
1 teaspoon ginger-garlic paste
1 pinch of-turmeric, chilli powder, garam masala
salt to taste
1 teaspoon coriander leaves (minced),
2-3 curry leaves.

Method

Boil the rice using 1 - 3/4 cups of water and a pinch of salt.

Saute the onion and green chilli in 2 tablespoons of oil.

Add the ginger-garlic paste and saute for sometime.

Now add turmeric chilli powder, garam-masala and salt and mix well.

Add rice and mix well.

Lightly beat the egg and pour over the rice mixture and keep stirring often till the rice is dry.

Garnish with the coriander leaves and curry leaves and serve hot with raitha or any curry.

Egg Fried Rice

Ingredients

3 cups cooked rice
4 eggs, beaten well
1 onion, chopped finely
1/2 cup boiled peas
1/4 cup finely chopped french beans, boiled
1/4 cup carrots, chopped and boiled
1" ginger, grounded
4 garlic flakes, grounded
3 green chillies, chopped finely
1/2 tsp turmeric powder
1 tsp red chilli powder
1/2 tsp garam masala
2 tbsp oil
salt as per taste
chopped coriander leaves for garnishing
1 tsp soy sauce (optional)

Method

Heat oil in a pan. Fry onion till golden brown.

Add ginger-garlic paste and green chillies, simmer for a minute.

Add turmeric powder, red chilli powder and simmer for 2 minute.

Add the beaten eggs and stir continuously till well set (for about 5 min).

Add chopped and boiled vegetables and stir for 2 minutes.

Add Salt and garam masala. Add cooked rice and mix it well.

If soy sauce needed add it and stir once again. Cover the pan and let it cook for 5 minutes

Garnish with coriander leaves. Serve hot.

Egg Pulao

Ingredients

egg
basmati rice
chopped onion
chopped garlic
haldi powder
lal mirch powder
tej patta long
elaichi
besan
salt to taste
sugar to taste
refined oil
ghee

Method

Firstly, boil the egg. take besan, salt and lal mirch powder in a bowl and make a batter.

Cut each egg in two halves, put it into the batter.

Place a frying pan in medium heat, add oil, then fry the egg pieces.

Uthe rice properly and let it dry. Then add the chopped onion, garlic, haldi powder, salt, sugar and ghee to the rice and mix it well.

Again heat ghee and add tej patta elaichi and long, add the rice and fry for 2 to 3 min. in low flame.

Place this mixture in a bowl and put it in the microwave for 10 min.

Take it out and place the fried egg pieces over it and the egg pulao is ready.

Cheese Omelette

Ingredients

2 eggs
1 onion (chopped)
2 tbsp milk
1 tbsp butter
1 tomato (chopped)
2 green chillies (chopped)
2 tbsp green coriander (dhania) (chopped)
2 tbsp cheese (grated)
salt and black pepper (to taste)

Method

Mix egg and chopped vegetables in a bowl. Beat with a beater, till fluffy.

Heat butter in a microwave safe flat dish at 100% power for 30 secs.

Pour in beaten egg and vegetables salt pepper into the dish and microwave at 80% power for 5-6 mins.

Sprinkle grated cheese on the top and microwave at 80% power for 30 secs. to 1 minute till the cheese melts.

Serve hot with toasts and sauce/chutney.

Bread Omelette

Ingredients

egg
bread 4-5 slices
small onion 1
green chillies 2-3
coriander
salt

Method

Take the bread slices, use a sharp edged bowl to cut out the centre of the bread.

Break an egg, beat it lightly, add salt (as per taste) and finely chopped green chillies, finely chopped onions, coriander.

Mix all ingredients together, place the bread (with centre removed) on a preheated pan.

Pour 1 ladle of the mixture in the centre, place the centre of the bread that had been cut out, press lightly for it to get pasted with the edges.

Wait till the egg is cooked and turn it over for the bread to be toasted.

Can be served with a little butter on top of the egg. But weight watchers can skip that!

Wholesome Omelette

Ingredients

eggs - 3 large
onion - 1/2 small, coarsely chopped
celery - 1 stick, coarsely chopped
capsicum - 1/2 small, coarsely chopped
spring onion - 2, coarsely chopped
mushrooms - 3 medium, coarsely chopped
french beans - 3-4, cut into long, thin, shreds
tomato - 3 slices
green chili - 1, finely chopped
ginger-garlic paste - 1/2 tsp
salt - to taste
oil - 2 tbsp

Method

Heat oil in a shallow sauce-pan. Fry the green chili. Add all the vegetables (except the tomato slices), ginger-garlic paste and salt and saute on medium heat for 5 mins.

Reduce heat to low. Beat eggs till light and frothy and pour over the vegetables. Arrange the tomato slices on the top. Cook patiently till the top is almost dry.

Flip the Omelette carefully. Cook the other side for a min. Serve with the side having the tomato slices up, along with hot soup and toast.

Alternately, the pan at this stage can be transferred to a preheated oven and cooked till done.

Spicy Egg Omelette

Ingredients

eggs - 2

besan flour - 1 tsp

green chillies - 5

salt to taste

ground pepper - 1 tsp

coriander leaves

tomato - 1 (medium size)

onions - 2 (medium size)

Method

Beat the egg well. Keep it aside.

Cut Onions, Tomato, Green Chillies and Coriander leaves.

To the egg mixture add Finely cutted Onions, Tomato and Green Chillies and mix well.

Add Besan flour to that mixture and mix well without any lumps.

Heat the tawa pour the mixture and sprinkle Ground pepper powder and finely cutted coriander leaves and pour a teaspoon of oil and close it well.

Turn over the Omelette and fry until done.

Stuffed Omelette

Ingredients

2 eggs

4-5 tbsp. diced mushrooms, green peppers or cooked vegetables

1 onion finely chopped

dash of grated cheese

dash of pepper

salt to taste

Method

Preheat frying pan on medium heat for 2 to 2 1/2 minutes.

With the fingers, sprinkle a few drops of water on the pan. When they dance in little beads, pan is properly preheated.

Break egg into a bowl and whip briskly with a fork.

Add other ingredients, stir quickly and pour into preheated pan. Tilt the pan, if necessary, to distribute the omelets evenly.

Then heat to low and cook about 1-1/2 minutes or until the bottom of omelets is firm and lightly browned.

With wooden or plastic spatula, turn omelets over and cook 1 to 1 1/2 minutes

Slip omelets out of pan into plate.

Vegetable Omelette

Ingredients

2 eggs

salt - as per taste

1 tbsp chopped onion

1 tbsp chopped tomato

1 tbsp chopped potato

1 tbsp chopped capsicum

1 small green chilly

jeera - 1 pinch

1 spoon butter / margarine

Method

Beat the eggs thoroughly for 5 mts. Add salt.

In a preheated pan add a spoonful butter. Add jeera roast till brown & spread the jeera all over the pan.

Add the beaten eggs. When half-cooked add the vegetables and chilly. Sprinkle red chilly powder and garam masala.

Turn the Omelette and simmer from the other side for 2-3 mts. Serve hot with bread.

You can add vegetables of your choice. A small spoon of grated cheese would add to the taste.

Spanish Omelette

Ingredients

eggs - 8
peas boiled - 100gm
carrot grated and steamed - 100gm
cabbage grated and steamed - 100gm
onion chopped - 100gm
green chillies chopped - 4
tomato chopped - 50gm
oil - 2 tbsp
salt to taste

Method

Whip egg. Add salt and vegetables.

Heat oil in a tawa. Pour mixture and spread. Cover with a lid.

Cook about three minutes in medium flame or under side is brown colour.

Turn over and cook for one minute.

Serve hot with bread toast.

Aloo Omelette

Ingredients

eggs - 2
potato - 1 small one or half a big one
onions - 1 small one or half a big one
chilli powder
salt
mustard - 1 tsp
oil - 3 tsps
pepper powder (as required)

For Making Potato Curry:

Splutter mustard, add chopped onions and fry till transparent.

Boil and Mash potatoes and add it to the onions.

Add required amount of chilli powder and salt and let cook for 5 minutes.

For Omelette:

Beat eggs well and add a little salt and the above potato curry.

Stir thoroughly. Heat the Omelette pan and pour the above mixture, sprinkle pepper powder on it.

Turn the Omelette carefully to the other side (do this carefully...if the Omelette is very heavy, u'll not be able to turn it properly). Let cook.

Luftbansa Omelette

Ingredients

4 large eggs
1 green chilli
1 small carrot
1 small onion
2 tsp raw milk
2 tsp oil
salt to taste

Method

Cut the onions into very small pieces and grate the carrot.

Saute them with a little oil and with the chilli cut into fine pieces.

Beat the eggs in a blender along with the milk.

Mix the sauted vegetables with the blend (egg + milk) and add salt to taste.

Spread the mix on a heated tawa and add a tsp of oil along the sides.

Gently fold one part of the Omelette to the center and leave it for sometime.

Roll over the Omelette and your Omelette is ready!

Goes great as breakfast and as sandwich stuffing.

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

Method

Beat eggs, add coriander leaves (cilantro) and make an half inch Omelette.

Cut into square pieces and keep aside. Heat oil in pan and add jeera to hot oil.

Add the onions and fry till they are golden brown.

Add tomatoes, ginger and garlic paste and fry till all water from the tomatoes has dried up.

Now add 2 cups of water. Add salt, chilli powder, turmeric, garam masala and let it boil for 10 minutes.

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.

Garnish with finely chopped coriander leaves. Serve Hot with Chappathis or Rice.

Egg Kababs

Ingredients

4 eggs-hard-boiled
2 tsp besan
1 onion (small) finely chopped
1 egg (white only)
1 tbsp pudina (mint) leaves, finely chopped
1 tbsp coriander leaves, finely chopped
2 green chillies, finely chopped
1/4 tsp chilli powder
salt to taste
oil for frying

Method

Grate the hard boiled eggs finely. Combine with all other ingredients except oil.

Mix well and knead into smooth dough. Divide mixture into 10-12 equal portions.

Shape each portion into flat round cutlets and keep aside.

Heat oil in kadai and fry kababs,few at a time until crisp and golden brown.

Serve hot, garnished by onion rings and accompanied by mint chutney.

Chinese Egg-Roll

Ingredients

1 cup maida (plain flour)

5 eggs

For Filling:

2 tbsp cucumber finely chopped

2 tbsp carrot finely chopped

2 tbsp cabbage grated

2 tbsp onion chopped

1 tsp salt

2 green chilli chopped

1 tsp lemon juice

1 tbsp soya sauce

2 tbsp hot sauce

1 tsp tomato sauce

Method

Make dough by mixing maida and water together, make 5 chappaties from this dough.

Now make 5 omelettes from 5 eggs. Now mix well all filling ingredients.

Take one Chappati, put one omelette over it then spread about 2 tbsp filling mixture.

Now roll up the chappathi and serve hot. Make all other four rolls as above.

Egg Balls

Ingredients

4 egg (separate egg yolk & white)

milk 1-1/2 ltr.

sugar 1 cup

cardamom (optional)

Method

Take a non-stick deep casserole or Kadhai

Boil milk to 3/4 of the quantity.

While the milk is boiling, beat the egg white till frothy.

When you find the milk has reached to 3/4 of the quantity add sugar, cardamom.

Take a tablespoon of egg white froth and leave it to the boiling milk, go on doing till the froth is over.

Simultaneously keep on turning the froth that has been dropped in the milk.

Now beat the egg yolk slightly and pour the same in the milk (this helps to thicken the milk).

Let this cook for 5 more minutes and then cool it down. Keep it in the freezer.

This recipe if cooked properly gives you the taste of Ras Malai.

Egg Stew

Ingredients

hard boiled eggs - 4 (cut in large pieces)

onion (sliced) - 1

oil or butter - 2 tbsp

salt to taste

Make a smooth paste of:

green chillies - 4-5

fresh grated coconut - 1/2 cup

cloves - 5

poppy seeds - 1 tsp

turmeric powder - 1 tsp

cinnamon powder - 1/2 tsp

coriander leaves - 1/2 cup

thick tamarind pulp - 1 tbsp

garlic paste - 1 tsp

Method

Heat oil in a kadai. Add the onion slices and fry till light brown.

Stir in the ground masala and fry till the oil leaves the sides.

Add the salt and mix well. Now gently stir in the eggs.

Add 1/2 cup water if gravy is needed.

Serve hot with Rice or Chapati.

Egg Pizza

Ingredients

eggs - 4
onion - 1
tomato
capsicum
carrot - 1/2
chicken sausages (optional)
mozzarella cheese or whichever available
salt - to taste
chilly powder - to taste
oregano (optional)

Method

Finely chop all the vegetables and in a pan saute them a little.

Separate the egg whites from the yolks. Beat the whites well. Add the egg yolks.

Add salt and chilly powder to this mixture. It should be well beaten, light and frothy.

In a fry pan heat oil and gently pour the beaten eggs over low flame. Spread the vegetable mixture evenly on top.

Make thin sausage roundels and top it on the eggs. Sprinkle the mozzarella cheese generously and a pinch of oregano. Cover and cook on low flame.

Takes around 15-20 minutes on low flame till the cheese has melted well and the egg is cooked.

The pizza is ready. Cut slices and serve with hot garlic bread or simply savour it. You can use any vegetables of your choice..., olives, mushrooms anything and make it more interesting.

Egg Sandwich

Ingredients

3 hard boiled eggs
1/4 cup chopped coriander leaves
1/2 cooked meat pieces (approx 1/4")
1/2 cup mayonnaise
1/2 tsp black pepper powder
salt as per taste
1/4 cup chopped capsicum
2 green chillies, chopped finely
1/4 cup grated cheese
1 onion, sliced thinly
4 bread rolls
butter

Method

Mix cheese and mayonnaise well. Chop coarsely the eggs.

Mix it with meat pieces, pepper powder and salt. Add capsicum, chilli and coriander leaves.

Add cheese-mayonnaise mixture. Mix it well.

Halve the rolls and butter both the sides. Top 4 halves with egg mixture.

Layer it with onion slices. Cover with remaining halves.

Bake it at 400° F for 10-15 mins. (till cheese melts)

Serve with raw vegetable slices / lettuce leaves.

Spicy Egg Bonda

Ingredients

egg - 4

gram flour - 1 1/4 cup

rice flour - 1 cup

red chilli powder - 1 tsp

salt - as per taste

pepper - 1/4 tsp

red food colour - 3 pinch

Method

First boil the eggs and let it cool. Then remove the shell from the eggs.

Cut the eggs length wise in to four pieces. Sprinkle 1/4 tsp chilli powder, pepper and a little salt over the eggs. Keep them aside.

Make batter with gram four, rice flour, chilli powder, red food colour, salt and pepper.

Heat oil to deep fry. Dip the egg pieces one by one in to the batter, and fry in hot oil on medium and low till crisp and light brown.

Drain it on kitchen paper. Serve hot.

Egg Flower Soup

Ingredients

3 eggs
3 cups vegetable stock
3 tsp soya sauce
1 1/2 tbsp corn starch
2 clove garlic (finely chopped)
1 small onion (finely chopped)
1 tbsp sugar
1/2 tsp white pepper
salt to taste
1 tsp butter

Method

Fry onion and garlic in the butter. Add soya sauce, stock to it.

Now add sugar, salt and pepper and boil for 5 min.

Beat the eggs with little salt and keep aside.

Dissolve corn starch in 1/2 cup of water and add it to the stock.

Stir continuously to avoid forming lumps. Cook till it becomes thick.

Finally add the egg mixture stirring very slowly.

Immediately egg forms like a flower.

Serve hot in a soup bowl.

Egg Drop Soup

Ingredients

2 - 1/2 cup chicken pieces

2 eggs

1 spring onion chopped

1 tsp black pepper powder

salt as per taste

1/2 tsp sugar

Method

Boil the chicken pieces along with salt and pepper powder and enough water.

Slightly beat the eggs.

Add the chopped onions into the beaten eggs.

Stir well the egg mixture.

Put the egg mixture slowly in the boiling stock stirring constantly to avoid lumps.

Let it boil for 2 minutes.

Serve hot.

Clear Soup

Ingredients

2 - 1/2 cup chicken pieces
2 eggs
1 spring onion chopped
1 tsp black pepper powder
salt as per taste
1/2 tsp sugar

Method

Heat the butter in a pan. Add onion till golden brown.

Add meat and fry till brown. Add the boiling water and let the meat cook.

When cooked strain the soup, remove the fat completely by cooling and straining.

Boil the soup and add egg white slowly (pouring in a thin stream) to the soup continuously stirring.

Add salt, let it boil again for 2 minutes.

Strain the soup again.

Serve hot.

Egg Masala

Ingredients

half dozen egg

4 big size onions

5 flakes garlic

small piece ginger

4 - 5 finely chopped green chillies

1 tbsp coriander & cummin seed powder

1/2 tbsp red chilly powder

1/4 tbsp turmeric powder

3 medium size tomatoes

chopped coriander leaves for garnishing

3 tbsp oil

salt to taste

Method

Boil eggs, remove the cover and keep it aside. Heat oil in the pan add onions, green chillies, ginger and garlic paste.

Fry onions till it turn to brown colour. Add tomatoes and fry it properly.

Slit the boiled eggs and put them in the pan.

Add red chilly powder, turmeric powder, coriander and cummin seeds powder and salt on the eggs.

Stir it, cover the pan and let it cook for 15 minutes.

Remove the cover of the pan and garnish it with coriander leaves.

Egg Paratha

Ingredients

onion - 1 finely chopped
tomatoes - 1 finely chopped
paratha or tortillas - 2 made into pieces
eggs - 2
chilli powder - acc. to taste
salt
pepper - 1/2 tsp
coriander powder - 1/2 tsp
turmeric - 1/2 tsp

Method

Take oil in a kadhai. Add jeera, onions, tomatoes and fry till water evaporates.

Now add the paratha or tortilla pieces and stir around for sometime.

Add chilli powder, salt, turmeric, pepper, coriander powder, and mix it with the above.

Beat the eggs and pour it over the above mixture.

Stir around well, just like scrambled eggs.

Stir till the eggs are cooked.

Eat it with sauce or without it , as a breakfast dish.

You can also try this dish with chicken cut into small strips.

Green Onion Bhurji

Ingredients

4 small bunches of green onions (onion bulbs with the leaves on)

3 eggs

1 teaspoon chilli powder

1/2 teaspoon turmeric powder

salt

oil

Method

Clean the green onions and cut the onion bulbs from the green leaves and chop the bulbs finely. Keep aside.

Chop the leaves finely. Take oil in a wide mouthed pan and saute the chopped onion bulbs for some time till they become soft.

Add the chopped leaves and mix well. Close with a tight fitting lid. Decrease flame and let it cook till the leaves become soft.

After the leaves get cooked thoroughly , add chilli powder and turmeric powder. Mix well.

Beat the eggs and add to the pan. Mix the whole mixture well till the eggs get cooked and the mixture is dry. Add salt to taste. Serve piping hot.

Note : Do not add any water to the onion leaves. They should cook in their own juice.

Chilli Eggs

Ingredients

4 eggs hard boiled
1 tsp red chilli paste
1 tsp green chilli paste
1" ginger finely chopped
2 cloves garlic finely chopped
2 tbsp tamarind juice
salt to taste
1 medium onion finely chopped
a pinch of ajinomoto (mono sodium glutamate)
1 tsp soya sauce (optional)
oil for frying

Method

Peel the hard boiled eggs and deep fry in oil till the cover is crisp & brown.

Cut them into half lengthwise & keep aside. Heat a little oil in a pan.

Fry the chopped ginger & garlic pieces. Add chopped onions & fry well.

Add the red chilli paste & green chilli paste & fry for 1 minute. Add soya sauce, tamarind juice, salt and let it boil for a while.

Turn off heat. Add the eggs and mix well till they are coated with the sauce completely.

Tastes good with Chinese fried rice or even with roti/ paratha.

Non egg eaters can use potatoes instead of eggs.

Masala Egg Fry

Ingredients

eggs - 2 (boil in water and remove the outer cover)

onions - 2 tsp

tomato - 2 tsp

pepper - 1/2 tsp

cumin seeds (jeera) - 1/2 tsp

curry leaves 2 stem

chilli powder - 1 tsp

salt as required.

Method

First cut boiled eggs into 2 halves.

Then grind the above ingredients from 2 to 8 in a blender without adding water because tomato's juice is enough for grinding into a smooth paste.

After grinding apply the paste to the eggs and fry it in a fry pan with 2 tbsp of oil.

Once egg becomes brown colour and the masala smell has gone remove it from the flame.

Serve hot with Rice.

Egg and Tomato

Ingredients

3 tomatoes - chopped
2 small pc of garlic - chopped
1 small onion - cubed
3 green chillies - slit lengthwise
1 tbsp - corn flour mixed in half cup of water
salt to taste
2 eggs - fried well

Method

To the pan add a little oil

Add the garlic pieces and flash fry for a second. Now add the onions and fry till pinkish.

Its time to put the tomato pieces and fry till there are all pasty.

Now drop the green chillies, pour one one cup of water and allow it to boil.

Now sprinkle with salt and add the corn flour mix.

Let it simmer till the gravy becomes thick - then place the fried eggs into this and put off the fire.

Garnish - spring onions (finely chopped) or Coriander leaves, a pinch of ajinomoto for enhancing the taste (optional).

Egg Methi Bhurji

Ingredients

eggs - 4

methi - 1 bunch

onion - 1

cumin seeds - 1/4 tsp

chilli power - 1/4 tsp

salt as per taste

garlic - 3-4 flakes

turmeric power - 1/4 tsp

oil - 1 tbsp

Method

Heat oil in a pan. Add cumin seeds let it splutter then add garlic.

Then add onion when garlic is golden brown.

Add turmeric power, chilli power & salt.

Then add the methi & cook it for some time.

At last pour the eggs in to the methi & cook it till bhurji is done.

Garnish with coriander leaves & serve with Chapati or Paratha.

Egg Capsicum Bhurji

Ingredients

onion - 1

eggs - 4

capsicum - 2

red chilli powder - 1/2 tsp

oil - 1 tbsp

salt as per taste

turmeric powder - 1/4 tsp

cumin seeds - 1/2 tsp

Method

Heat the oil in a pan. Add cumin seeds to it.

Then add finely cutted onion. Fry it till golden brown.

Add turmeric power, red chilli power and salt stir it.

Then add capsicum & let it cook for 10 minutes on sim. with cover.

Now add the eggs & cook it till bhurji is done

Garnish with coriander or parsley leaves.

Sukha Egg Masala

Ingredients

6 eggs hard boiled

2 medium sized onions cut into long thick strips

one medium sized tomato

1/2 tsp each of ginger and garlic paste

1 tsp red chilli powder or as per taste

tandoori masala or garam masala made with cardamom, cinnamon and cloves

1/2 tsp amchoor powder

haldi powder and 1/2 tsp dhania jeera powder

coriander leaves for garnishing

Method

Cut each hard boiled egg into 4 long strips. Heat ghee in a pan and put the ginger garlic paste.

When it turns brown add the onion strips and fry till light brown.

Add the powder masalas (amchoor, dhania jeera, garam masala, haldi, chilli powder and salt) fry for some time.

Then add tomatoes and fry it they become soft. Add the coriander leaves.

At the very end before serving add the eggs and serve. Try to keep the egg white and the yolk intact.

Eggs in Coconut Milk

Ingredients

6 hard-boiled eggs
1 clove garlic, minced
1 small onion, sliced
1 tablespoon oil
1/2 teaspoon salt
pepper to taste
1 tablespoon curry powder
1 cup coconut milk
1 small sweet pepper

Method

Peel the hard-boiled eggs and cut into quarters.

Fry onion and garlic in oil until golden.

Add the curry powder, salt, and peppers.

Mix well and gradually add the coconut milk and then the chopped sweet peppers.

Cook until it thickens.

Remove from heat and add the cooked eggs.

Banana Almond Pudding

Ingredients

1 big mug / 2 cups of Milk

2 bananas - cut into vertical slices- about 1 inch in height

1/2 cup almonds - preferably soaked in water for some time to remove skin and separate into two halves.

1 egg - beaten

4-5 tbsp sugar to sweeten or as per taste

1 slice bread

1/2 elaichi

1 tsp vanilla essence

Method

In a pan, add the cut banana pieces to the cold milk and start bringing it to a boil - stirring frequently.

Add the sugar, elaichi and the split almonds to the milk while it comes to a boil.

Let it cool down slightly and then shred the slice of bread and add to the milk, banana and almond mix.

Add the beaten egg and the vanilla essence and stir in well.

In a pressure cooker steam this in a small vessel for 1 - 2 whistles. Let it cool slightly, outside before refrigerating it.

Serve when chilled - with a thin slice of banana and a few chopped almonds for garnishing (optional).

Coffee Pudding

Ingredients

3 eggs

3/4 cup sugar

6 tsp. gelatin

1 pkt kdd cream

1 pkt whipping cream

3 tsp. nescafe

Method

Beat egg yolks until frothy.

Mix in both the creams.

Add nescafe 1/4 cup hot water.

Soak gelatin in the coffee solution and add to the cream mixture.

Beat egg white until stiff and add.

Top it with bristle nuts.

Chocolate Rice Pudding

Ingredients

2 cups milk
2 cups cooked rice 1/4 cup cocoa
1/2 cup sugar
1 egg
1 tsp. vanilla

Method

Scald milk in microwave on high for three to five minutes.

Stir in rice and cook for two to four minutes longer.

Mix cocoa and sugar together and stir into milk and rice.

Cook on medium power for eight to ten minutes stirring occasionally.

Beat egg. Stir some of hot mixture into the egg and then return egg to hot mixture.

Cook on medium low power (level two or three) for 10 to 15 minutes stirring every few minutes until thickened.

Add vanilla and let cool.

Lemon Bars

Ingredients

For Crust:

1 cup soft butter
1/2 cup powdered sugar
2 cup flour
dash of salt

For Top Layer:

4 eggs, beaten
1/4 cup flour
2 cup granulated sugar
6 tbsp lemon juice (Fresh!!)
grated rind of 2 lemons

Method

Combine ingredients and mix well. Press mixture in 9 x 13 - inch greased pan.

Bake at 350° F for 15 minutes or until lightly browned.

Combine flour and sugar, mix in beaten eggs, lemon juice and rind.

Pour onto slightly cooled crust. Bake at 350° F for 25 minutes or until filling is set.

Cool and sprinkle with powdered sugar.

Egg Halwa

Ingredients

3 eggs

1 cup mawa (khoya)

1 tbsp pure ghee

1/2 cup sugar

1 tbsp chopped dry fruits

1 tsp ground green-cardamom

1/2 cup fresh-milk

Method

Mix the eggs, mawa, sugar and milk together until the sugar dissolves.

Put a heavy bottom pan on fire and melt the ghee.

Pour the egg mixture in it.

Stir continuously till the eggs are cooked.

Fry till the mixture leaves the sides of the pan.

Remove from fire, mix the dry-fruits and cardamom-powder.

Now the delicious halwa is ready to serve.

Spicy Egg Curry

Ingredients

4 boiled eggs
2 medium sized onions
1 tomato
3 green chilli's
2 tsp. coriander powder
5 cloves of garlic
1" ginger
1 tsp. jeera
1/2 tsp. garam masala
pinch of turmeric powder
3 tbsp oil, salt to taste, water

Method

Make a paste of 1 onion, garlic, ginger and green chilli's.

In a pan add oil when heated add jeera, when it splutters add the remaining onion (slit lengthwise) keep frying till it is golden brown then add finely chopped tomato fry it is smashed properly then add the ground paste, add turmeric powder, coriander powder and salt.

Keep frying till you see the oil separating on the top and there is no raw smell.

Add water if the curry sticks on the bottom of the pan. Finally add the boiled eggs (make vertical slits on the sides of the egg).

Toss the eggs into the curry and let it simmer for 2 minutes, sprinkle garam masala and remove from heat when the curry is thick in consistency.

Egg Daal

Ingredients

tuvar daal - 1 cup.

onions - 2 small, chopped finely.

tomatoes - 2 small, chopped finely.

garlic cloves - 5, chopped finely.

ginger - 1" piece, chopped finely.

red chilly pwdr - 1 tsp (or depending on your taste).

turmeric pwdr - 1/4 tsp.

garam masala pwdr - 1/4 tsp.

salt to taste.

ghee - 1 -2 tblsp for seasoning.

eggs - 3.

coriander leaves - for garnishing.

Method

Cook the Tuvar daal in the pressure cooker till done. (As far as possible, cook it adding very little water).

Heat ghee. Add the finely chopped onions & fry till light brown.

Then put in the chopped garlic & ginger. Fry till soft.

Add the chopped tomatoes & fry till the tomatoes are a little soft.

Put in the turmeric, garam masala & chilly powder. Fry for about 5 minutes.

Now put in the cooked daal, mix well & add salt to taste.

When almost done, break the eggs & pour directly into the daal. Keep stirring. Remove immediately from heat.

Garnish with coriander leaves. Serve hot with white rice or roti.

Mustard Egg Curry

Ingredients

boiled eggs - 4

mustard paste - 4 table spoons

mustard seeds - 1 tea spoon

tomatoes - 3 medium sized (grind in mixie without water or use ready-made paste)

garlic- 4-5 cloves chopped fine or paste

dry laal mirch whole - 2

water - 320 ml. or more depending on your gravy needs

regular oil - 2 table spoons or more if needed

haldi, mirch powder, and namak - 1 tea spoon each or by taste

Method

In a sauce pan or kadhai, fry the eggs with a little oil till they become dark sunahare. Covering it helps with the splatter. Check them every now and again or they will burn.

Take them out and make at least 3 incisions with a knife on each egg making sure not to break the eggs

In a kadhai, heat some oil then splatter the garlic, mustard seeds, and laal mirch

Add the mustard paste, haldi and mirch powder Wait till the mixture separates (usually takes two to three minutes) then add the tomatoes' paste and namak and fry for ten minutes on medium heat

Now add some water and let it come to a boil on high, add the eggs and cover for ten minutes on medium high

Serve with Puri, Paraanthe or Roti (or if you are lazy like me then with Rice Pulao!)

Potato Egg Curry

Ingredients

potatoes - 2 nos
eggs - 4 nos
tomatoes - 1 no
onions - 2 no
green peppers (chillies) - 3 nos
ginger garlic paste - 1 tsp
red chilli powder-1 tblsp
turmeric - a pinch
coriander powder - 1 tsp
garam masala - 1/2 tsp
whip cream - 100 ml
coriander leaves- a bunch
oil - 2 tblsp
salt - as per taste

Method

Boil potatoes and eggs & keep them aside.

Heat oil in a 2 qt. saucepan.

Add finely chopped onions and fry them till it becomes golden brown. Add finely chopped tomatoes and fry them for 3 minutes (If you are in a hurry, you can use canned tomato).

Then add chopped Green Chillies, Red Chilli Powder, Turmeric, Coriander powder, Salt.

Cut the Eggs into half.

Add Sliced potatoes, Eggs. Then put some water & cook for 2 minutes. Then add whip cream & Garam Masala. Cook for 10 minutes on medium flame.

Garnish with chopped coriander Leaves.

Serve hot with Paratha/Fried rice.

Kadai Egg Curry

Ingredients

eggs - 4
onion 2
tomato 2
button mushroom 100 gms
spring onion 2
saunf 1 tsp
capsicum 1/2
dhania powder 2 tsp
sambar/ chilli powder 2 tsp
salt
jeera powder 1/2 tsp
oil / ghee as required

Method

Boil eggs and remove shells.

Heat oil/ghee in kadai, add saunf and chopped white part of spring onions.

Add chopped onions and saute.

When translucent, add chopped mushrooms, capsicum and saute.

When almost done add chopped tomatoes, salt, and all powders.

Saute for a while and add boiled eggs and little water.

Cook till eggs are well coated and gravy becomes thick.

Garnish with remaining spring onions and serve with any type of roti.

Egg Khima

Ingredients

6 eggs

1 small diced onion

1/2 teaspoon garlic

1/4 ginger

1 small diced tomato

1 green chilly

Method

Heat oil in pan and add onion, saute it til turns brown

Then add tomato, ginger, garlic and green chill cook it well for minute or so

Then add eggs one at time and stir the mixture on medium heat until egg is cooked.

Once the eggs are cooked add some salt and pepper for seasoning

Continue to break to egg in to kernel like particles.

Garnish with coriander leaves and serve with bread and hot sauce.

Hope you enjoy your egg khima.

Egg Manchurian

Ingredients

4 hard-boiled eggs, shelled
1 tbsp soy sauce (as per your taste)
2 tbsp butter
2 sprig of spring onion, chopped finely
3 cloves
salt as per taste

Method

Heat a pan.

Melt butter in it.

Add Soy sauce and cloves.

Add eggs and let it cook for 5-7 minutes, turning them slowly all the time.

When brown in colour, remove them.

Slice them in a plate.

Garnish with spring onion.

Egg Chaat

Ingredients

5 hard-boiled eggs
1 onion, chopped finely
1 tomato chopped finely
1/4 cup boiled sprouts
2 tbsp smashed boiled potatoes
2 tbsp chopped coriander leaves
1 tsp green chutney
1-1/2 tbsp sweet-sour (tamarind) chutney
3 green chillies, chopped finely
1/2 tsp red chilli powder
salt as per taste

Method

Cut eggs into small pieces.
Mix all the ingredients except coriander leaves.
Garnish with coriander leaves and serve.

Stuffed Eggs

Ingredients

4 hard-boiled eggs
1/4 cup grated cheese
1/2 cup meat (cooked and minced)
1 onion, chopped finely
2 tbsp sour cream
1 tbsp tomato sauce
2 green chillies, chopped finely
1/4 cup bread crumbs
1 tbsp butter
salt to taste
2 tbsp coriander leaves, chopped finely

Method

Peel the eggs.

Halve the eggs (lengthwise).

Remove the yolks in a vessel.

Mix cheese, green chillies, onion, meat, salt, coriander leaves, salt, tomato sauce, sour cream.

Grease the baking dish with the butter.

Stuff the egg whites with the mixture and place it on baking dish..

Garnish the stuffed egg with bread crumbs.

Place the dish in pre-heated moderated oven for 7 minutes or till golden brown on top.

Serve hot.

Egg Casserole

Ingredients

4 eggs

1-1/2 cup milk

3 breads, sides removed and cubed of 1/2"

Salt as per taste

1 cup grated cheddar cheese

1/2 tsp mustard powder

1/4 tsp black pepper powder

1 cup meat pieces (sausages)

For Marination

3 potatoes, sliced thinly

1/4 tsp nutmeg powder

1/2 tsp salt

Method

Marinate the potatoes with nutmeg powder and salt

Heat a skillet, put meat pieces and cook till brown, stirring continuously

Beat eggs and mix with milk, mustard powder, cheese, salt and black pepper powder

In a baking casserole, spread the bread cubes

Spread the meat pieces over the cubes

Spread the potato slices

Spread the egg mixture

Bake at 350°F for 1 hour or until done.