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Mutta Roast - Spicy Eggs With Tomatoes

S PICY EGGS WITH TOMATOES has rich, thick gravy, and it is typically served on Easter mornings with RICE PANCAKE (*appam*) or string hoppers. It is an easy dish to prepare, and the tomato gravy pairs well with RICE BREAD (*ari pathiri*) or other rice dishes. SPICY EGGS WITH TOMATOES can also be eaten with a green salad or steamed vegetables.

Ingredients (To serve 4)

Large eggs - 6

Large potato - 1

Medium onion - 1

Ginger - 1-inch / 2.5-cm piece

Garlic cloves - 2

Small green chilies - 2

Large tomatoes - 3

Olive oil - 3 tbsp

Red chili powder - 1/4 tsp

Cumin powder - 1/4 tsp

Grated coconut - 1 tbsp

Salt - 1 tsp

Garnish

Coriander leaves - 2 tbsp

Utensils

2 medium pans

Preparation (10 minutes)

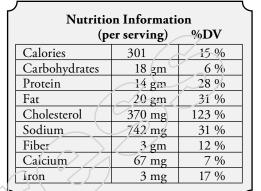
- 1. Boil the eggs in one of the pans with water and 1 tsp of salt. Once they are cooked (about 8 minutes), shell the eggs and keep aside.
- 2. Peel and boil the potato until crisp-tender.
- 3. Cube the potato into small pieces.
- 4. Peel and mince the onion.
- 5. Peel and mince the ginger and garlic.
- 6. Trim the stems off and mince the green chilies.
- 7. Chop the tomatoes into small chunks.

Garnish Preparation (2 minutes)

1. Wash the coriander leaves, remove the thicker stems, and chop roughly.

Cooking (15 minutes)

- 1. Heat the oil in the second pan over high heat.
- 2. Add the minced onions to the hot oil and sauté until golden brown.
- 3. Add the ginger, garlic, and green chilies. Sauté for a minute.
- 4. Add the red chili and cumin powders and stir-fry until the aroma of the spices is released.
- 5. Add the grated coconut and stir-fry until golden brown.
- 6. Add the chopped tomatoes and sauté until soft.
- 7. Add the eggs, potatoes, and 1/3 cup of water.





- 8. Simmer until the potatoes are cooked.
- 9. Season with salt.

Serve: Warm. Halve the cooked eggs and arrange them on the gravy. Drizzle some of the gravy on the eggs. Garnish with the coriander leaves.

