



bay leaf & oregano egg curry

I love eggs in whichever form they come in! And egg curry is definitely right up there among my favorite things to have on earth!!!! <3



Ingredients

7 boiled eggs	½ a teaspoon of black pepper
1 red onion, diced	½ a teaspoon of turmeric
2 tomatoes, grated	1 teaspoon of oregano
4 cloves of garlic, minced	1 tablespoon of curry
1 teaspoon of minced ginger	2 bay leaves
1 tablespoon of tomato paste	Salt to taste

Method

Boil the eggs until hard boiled. Peel and set aside.

In the sufuria, add the onions, ginger and garlic. Sautee until softened and fragrant. Add the tomatoes, tomato paste and the bay leaves. Thereafter, add the spices, followed by some hot water and let it simmer until everything has combined and thickened.

Add the eggs and let them simmer on low heat for a few minutes. Garnish with some dania then serve.



SERVE WITH: rice or whichever other starch you like most.

This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/bay-leaf-oregano-egg-curry/>

Video: <https://youtu.be/uv81z19920w>