



Egg Bhurjee

Want to make a quick, spicy scrambled eggs for breakfast? This recipe for egg bhurjee comes from one of the top Indian restaurants in London, and it goes great with naan or a tortilla wrap and all the ingredients are very easy to find.

Ingredients

- 2 tbsp Vegetable oil
- 2 medium Onions
- 2 Green chillies
- 1 inch piece Ginger
- 1/2 tsp Turmeric powder
- 3/4 tsp Chilli powder
- 2 Tomatoes
- 4 Eggs
- 110 ml Milk
- to taste Salt
- 1/2 Bunch coriander leaves

Preparation process

Break the eggs and add them into a mixing bowl.

Add 1/4 of a cup of milk, and mix them together with a whisk

Cut the ends of the onion, peel off the skin, cut it in half, then chop into fine pieces

Chop the chillies (you may want to dip your fingers in oil first to avoid being stung by the chili juice)

Chop the tomatoes and ginger into fine pieces

Chop up half a bunch of coriander.

Heat two tablespoons of vegetable oil in a large non-stick pan, over medium heat.

Add the chopped onion and chilies to the pan, and cook for about 5 minutes.

Add the ginger, along with 1/2 teaspoon of turmeric and 3/4 teaspoon of chili powder. Fry for an additional 5 minutes.

Add the chopped tomatoes and stir everything together over a medium heat until the tomatoes have turned to pulp. You might need to add a little water along the way, to make this happen. Stir and cover, and let simmer for 10 minutes

After the 10 minutes have elapsed, add the egg and milk mixture. Keep stirring until the egg is cooked and solid.

Stir in the chopped coriander leaves and serve.

If you want to watch the video again. Click [here](#).