

## Egg Bhurji

Makes - 1 katori

### Ingredients

- 2 egg whites
  - 1/2 teaspoon chilli powder
  - 1 teaspoon refined oil
  - 1/2 teaspoon powdered turmeric
  - 1/4 teaspoon garam masala powder
  - 1 large finely chopped onion
  - 1/2 teaspoon ginger paste
  - 1 medium chopped into cubes tomato
  - 1/2 teaspoon garlic paste
  - 1 pinch salt
- For Garnishing
- 4 sprigs finely chopped coriander leaves

### Recipe

- In a pan, add oil and saute the onion.
- Add ginger and garlic paste. Once the garlic cooks add cubed tomatoes, turmeric powder, chilli powder, garam masala and salt.
- Saute all the ingredients for some time, and then keep the mix aside.
- In another deep bowl, break the eggs and whisk.
- In a pan, add the whisked eggs and make bhurji (scrambled). Add the mix prepared earlier to this bhurji and mix them well.
- Garnish with chopped coriander leaves and savour the taste.