



PARSI AKURI

(PARSI STYLE SCRAMBLED EGGS)



INGREDIENTS

4 Whole eggs

1 tbsp Oil

1 tsp Ginger chopped

1 tsp Green chilli chopped

1 Onion finely chopped

1 Tomato chopped

Salt to taste

1 tsp Red chilli powder

1 pinch Turmeric powder

2 piece Lemon wedge

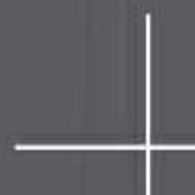


METHOD

1. Break all the eggs into a mixing bowl and whisk them.

2. Heat up a pan, pour 1 Tbsp. oil in the pan or a mix of butter and oil. Add chopped onion and sauté them till slightly pink. And add chopped ginger and the chopped green chilies.

3. Add tomatoes and cook until tomatoes are slightly pulpy.



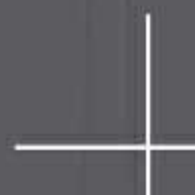


METHOD

4. Add the salt, chilli powder and turmeric powder.

5. Sauté for next 10 seconds nicely so that the spices are cooked and have blended well with the onion, tomato, ginger and green chilli concoction.

6. Now add the whisked eggs and start mixing with rest of the ingredients using a spatula.





METHOD

7. Allow it cook for a minute, and gently start scraping the sides of the pan.

8. Mix well once again and check for the consistency. It should be semi-soft or liquidy and not firm.

9. Garnish with some freshly chopped coriander leaves and lemon wedge.

