

aloo anda curry (potato and egg curry)

serves

4

INGREDIENTS

2 Potatoes, boiled

4 Eggs

5-6 cloves

1 teaspoon cumin seeds

1 teaspoon coriander seeds

2 bay leaves

One diced onion

Serrano peppers

according to taste; you can use another type of pepper if you prefer

Ginger Garlic Paste

2-3 tomatoes (finely chopped)

2 teaspoon Turmeric

1 tablespoon garam masala

1 teaspoon cumin

1 teaspoon coriander power

Finley chopped coriander and 2 tablespoon of dried fenugreek leaves (*optional*)



CONTINUED 

INSTRUCTIONS

Hard-boil the eggs and boil some potatoes

Peel the eggs, lightly poke them using a fork and pan fry them in some oil

Remove the eggs once they are lightly golden and, in that oil, add cloves, cumin seeds, and bay leaves. Roast the spices for about 30 seconds

Add the diced onion and the serrano pepper to the pan and cook until the onions soften and then add the ginger-garlic paste

Add the tomatoes to the pan and cook until they soften. Add the turmeric, garam-masala, and the cumin-coriander power.

Add some water and cook the spices for a couple of minutes. In the meantime, cut the hardboiled eggs in half and quarter the boiled potatoes.

Add the halved eggs to the pan and lightly stir-it in the curry mixture. Add water, if needed, and cover and cook it until the curry reaches a thickness of your liking!

Optionally, add some finely minced parsley and dried fenugreek leaves.



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