

Desi Style Egg Curry Recipe – Spicy and Flavorful Indian Anda Curry

Desi Style Egg Curry is a delicious Indian dish made with boiled eggs, aromatic spices, and rich onion-tomato gravy. This homemade egg curry is full of traditional flavors and pairs perfectly with roti, paratha, naan, or steamed rice. Follow this easy recipe to prepare a flavorful and comforting Indian curry at home.



Prep time
15 minutes

Cook time
35 minutes

Total time
50 minutes

Servings
3

Calories
300 kcal

Ingredients

Eggs	4-5
Cooking Oil	2 tablespoons
Onions	2 medium
Tomatoes	2 medium
Ginger	1 teaspoon
Garlic	1 tablespoon
Black Cardamom	1
Bay Leaves	2

Ground Whole-Spice Mixture	1–2 teaspoons
Turmeric Powder	1 teaspoon
Kashmiri Red Chili Powder	½ teaspoon
Salt	To taste
Water	Approximately 2 cups for gravy
Coriander Leaves	2 tablespoons

Method

1. Boil the Eggs

First, take a deep pan and add enough water to cover 4–5 eggs. Add approximately ¼ teaspoon of salt. Bring the water to a boil and cook the eggs until completely hard-boiled. Then, remove them from the water and allow them to cool. Once cooled, carefully peel the eggs and keep them aside.

2. Heat the Oil

Next, heat approximately 2 tablespoons of cooking oil in a heavy-bottomed pan or kadai over medium heat. Allow the oil to become hot before adding the boiled eggs.

3. Fry the Boiled Eggs

Carefully add the peeled boiled eggs to the hot oil. Fry them gently while turning occasionally. Continue frying until the eggs develop a light golden color on all sides. Then, remove the eggs and keep them aside.

4. Add Whole Spices

Now, use the remaining oil in the same pan. Add 1 black cardamom and 2 bay leaves. Sauté briefly until the spices release their aroma.

5. Sauté Onion, Ginger, and Garlic

Add the finely chopped onions, ginger, and garlic to the pan. Mix everything well. Cook over medium heat until the onions become golden brown. Stir occasionally to prevent burning.

6. Add Ground Whole Spices

Once the onions are golden, add the prepared ground whole-spice mixture. Stir continuously and sauté for a short time. This helps release the natural aroma of the spices.

7. Add Turmeric and Kashmiri Red Chili Powder

Add 1 teaspoon of turmeric powder and ½ teaspoon of Kashmiri red chili powder. Mix thoroughly with the onion mixture. Kashmiri red chili powder gives the gravy an attractive reddish color.

8. Add Chopped Tomatoes

Next, add 2 finely chopped medium tomatoes. Sprinkle salt according to your taste. Mix well so that the tomatoes combine with the spices.

9. Cook the Masala

Cover the pan and cook the tomato mixture over low heat. Stir occasionally until the tomatoes soften completely. Continue cooking until the masala thickens and the oil begins to separate.

10. Add the Fried Eggs

If the masala starts sticking to the pan, add a small splash of water. Then, carefully add the fried boiled eggs. Gently coat the eggs with the prepared masala.

11. Prepare the Curry Gravy

Pour approximately 2 cups of water into the pan and mix gently. Adjust the water according to your preferred consistency. Use less water for a thick gravy or more for a thinner curry.

12. Simmer the Egg Curry

Cover the pan with a lid and allow the curry to simmer over low heat for approximately 8–10 minutes. This helps the spices blend into the gravy and develop a rich flavor.

13. Add Fresh Coriander

Once the curry is ready, turn off the heat. Sprinkle freshly chopped coriander leaves over the curry and mix gently.

14. Serve Hot

Your delicious Desi Style Egg Curry is now ready. Transfer it to a serving bowl and garnish with additional fresh coriander. Serve hot with roti, paratha, naan, or steamed rice.

Chef tips

- Fresh, good-quality eggs help achieve the best taste and texture. Always boil the eggs completely before adding them to the curry.
- Lightly frying boiled eggs gives them an appealing golden appearance. However, avoid over-frying, as this can make the outer surface tough.
- Allow the masala to cook until the oil begins to separate. This helps develop a richer flavor.
- Kashmiri red chili powder adds a beautiful reddish color without making the curry excessively spicy.

Full recipe: <https://meenrazcooking.com/en/recipe/desi-style-egg-curry/>

Watch the video: youtube.com/watch?v=iAGrymQNe1c