



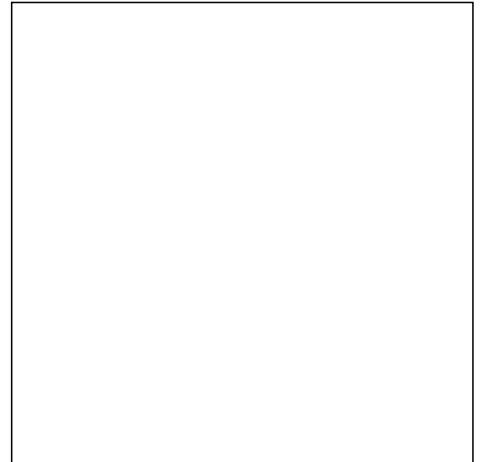
Recipe Name: Hariyali Egg Curry Recipe In Coriander and Mint Gravy

Diet Type:

Course: Lunch

Cuisine: Indian

Quantity:



Ingredients

Ingredient	Quantity
• 4 Whole Eggs - boiled	4
• 1 Cinnamon Stick (Dalchini) - small	
• 1 Bay leaf (tej patta)	
• 2 Cloves (Laung)	
• 1 tablespoon Sunflower Oil	
• 2 teaspoons Coriander Powder (Dhania)	
• 1 teaspoon Garam masala powder	
• 2 tablespoons Fresh cream	
• 2 cups Coriander (Dhania) Leaves - tightly packed	
• 1 cup Mint Leaves (Pudina) - chopped	
• 2 Green Chillies - chopped	
• 1 Onion - roughly chopped	
• 1 inch Ginger - chopped	
• 4 cloves Garlic	

Preparation

- To begin making the Hariyali Egg Curry recipe, we will first make the Hariyali Masala.
- Blend all of them together to make a smooth paste and keep a.

Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)
420	26	20	24	4	6