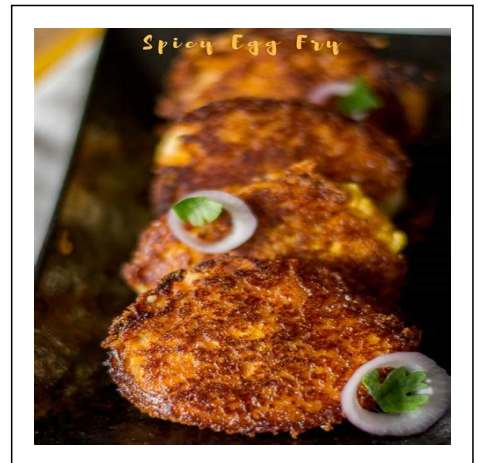


Recipe Name: Tamil Nadu Style Spicy Egg Fry Recipe
Diet Type:
Course: Appetizer
Cuisine: Tamil Nadu
Quantity:



Ingredients

Ingredient	Quantity
• 2 Whole Eggs	4
• Sunflower Oil - for frying	
• 3 tablespoons Roasted Gram Dal (Pottukadalai)	
• 2 Dry Red Chillies	
• 1 inch Ginger - chopped	
• 4 cloves Garlic	
• 1 tablespoon Whole Black Peppercorns	
• Salt - to taste	

Preparation

- To begin making the Tamil Nadu Style Spicy Egg Fry Recipe, we will first boil the egg.
- Heat a saucepan with required water and add eggs into it.
- Switch off the gas and let.

Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)
320	22	6	20	2	2