DietCloud – Recipe

Recipe Name: Spicy Haryana Style Egg Curry (Recipe In Hindi)

Diet Type:

Course: Lunch

Cuisine: Haryana

Quantity:



Ingredients

Ingredient	Quantity
• 4 ???? - ??????	4
• 1 ?? ??? ???	
• 200 ??????? ???? - ??? ??	
• 1 ????? - ????? ??? ??	
• 2 ????? - ??????	
• 2 ???? ????? ???? ????? ?? ?????	
• 3 ??? ?????	
• 2 ???? ????? ????? ?????	
• 1/2 ???? ????? ????? ?????	
• 1 ???? ????? ??? ????? ?????	
• 1/2 ???? ????? ??? ????? ?????	
• 1/4 ?? ??? ????? - ??? ??	

Preparation

• Prepare saree ingredients to make Haryana style egg curry.

• Now heat oil in a kadhai and add paneer to it.

• Add the cottage cheese and cook it until it turns brown.

• Once done, keep it separately.

• Add the remaining oil in the same pan and add onions, green chilies and cook till the onions turn brown.

• Now add ginger garlic paste and cook for 2 minutes.

• After 2 minutes add tomato puree to it and cook for 3 minutes.

• Add garam masala and mix all the dry spices.

• Now add 1-1 / 2 cup of hot water along with the peas and cook for 10 minutes.

• Now add cottage cheese and boiled eggs and cook for 3 minutes.

• After 3 minutes add chopped coriander, garam masala, mix, turn off the gas and keep it covered for

10 minutes.

- Serve after 10 minutes.
- Serve Haryana Style Egg Curry with Tawa Paratha, Bundi Raita and Rice for dinner.

Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)