

**Quantity:**



## Ingredient

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

- To make dhaba style egg curry recipe, first of all prepare the ingredients.
- Keep the eggs aside to boil.
- Now heat the ghee in the pressure cooker.
- Add cumin seeds, mustard seeds, asafoetida, bay leaves, dry red chillies, big cardamom, cardamom,



long and cook for 30 seconds.

- Now add onion, ginger, garlic and cook till the onion becomes soft.
- After the onion becomes soft, add Kashmiri red chilli powder, turmeric powder, coriander powder, salt, mix and cook for 3 to 4 minutes.
- After 4 minutes, add tomato puree and cook for 5 to 6 minutes.
- After this, add yogurt, water as per use and cook on low flame for 1 minute.
- Turn off the cooker and cook till 2 city comes.
- Allow the pressure of the cooker to drain automatically.
- Open the cooker, add green coriander and mix it.
- Cut the eggs in half and mix them well by adding them to the curry.
- Serve.
- Serve Dhaba Style Egg Curry Recipe along with Boondi Raita and Tawa Paratha for dinner.

## Macronutrients

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

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