DietCloud – Recipe

Recipe Name: Egg Scramble With Drumstick Leaves Recipe

Diet Type:

Course: Indian Breakfast

Cuisine: Indian

Quantity:



Ingredients

Ingredient	Quantity
• 3 Whole Eggs - large • 1 cup Drumstick Leaves (Moringa/Murungai Keerai) - washed • 1 Onion - chopped finely • 1 Green Chilli - chopped finely • 2 teaspoons Sunflower Oil • 1/4 teaspoon Black pepper powder • Salt - to taste	2

Preparation

• To begin making the Egg Scramble With Drumstick Leaves Recipe, firstly wash and pat dry the drumstick leaves with a kitchen towel.
• We do this step in order to not make the scramble soggy.

• Add the beaten eggs, cook on low heat to avoid burning or over cooking.

• Once the scramble come together, garnish with some chopped chillies on top.

Macronutrients

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