

Boiled Egg Curry

2- 4 servings

- Eight hardboiled eggs, shells removed
 - Three tablespoons plus ½ teaspoon Seven Happy Seeds Chana Masala Spice
 - Two medium brown or white onions thinly sliced
 - Two teaspoons Tomato paste
 - ¼ cup Coconut Milk
 - One teaspoon Ginger root paste
 - One teaspoon Garlic paste
 - ½ teaspoon Serrano chili paste (optional, but adds great flavor)
 - 2 tablespoons chopped Cilantro
 - Salt to taste
 - 2 teaspoons dark sugar or granulated white sugar
 - ¼ cup water
 - 4 tablespoons vegetable oil
1. Heat one tablespoon oil in a medium pan and add ½ tablespoon Chana masala spice.
 2. Roll whole hardboiled eggs in oil for a few seconds so they are seasoned with the spices.
 3. Cut each egg in half lengthwise and keep aside.
 4. Heat one tablespoon oil in a cooking pan. Add onion and cook for 7-8 minutes or until lightly caramelized.
 5. Grind sautéed onions to a thick paste with two tablespoons of water.
 6. Heat the remaining oil in a medium cooking pan. Add onion, tomato, ginger, garlic and green chili pastes, Chana Masala spice, salt and sugar, and cook on medium high heat while stir frying constantly with a spatula until most liquid evaporates, about 7-8 minutes.
 7. Add coconut milk and simmer the curry base for minutes until all ingredients blend well, about 3 minutes.
 8. Add eggs and gently coat with curry base, taking care not to separate yolks from egg halves. Simmer on low heat for 5 minutes. (Add more water if curry is too thick).
 9. Garnish with chopped cilantro and serve with steamed rice or flat bread such as Naan.
Note: a little more water may be added if curry is too thick.
 10. Garnish with Cilantro sprigs and serve hot with steamed white rice or roti.