



EGG CURRY

Ingredients:

- 2 tablespoons Mama Dor's Saag Aloo Spice Blend
- 6 eggs, hard boiled then peeled and cut in half
- 500g passata
- 1 large onion, finely diced
- 2 fresh red chillies, finely chopped (optional)
- 1 large red potato, peeled and cubed
- 2 tablespoons extra virgin olive oil

Method:

In a large deep frying pan, brown off the onion and chillies, if using, in the olive oil. Once browned off, add the passata and the spices. Once brown, turn the heat down and add the passata and spices, and cook slowly until the sauce is glossy with pockets of oil bubbling. Add the potatoes, stir well and cover. Leave for 20-30 minutes until the potatoes are mostly cooked. Add the eggs, and cover. Leave for 10 mins to infuse.

Serve with fluffy basmati rice.

Mama Dor's Kitchen
www.mamadorskitchen.co.uk
hello@mamadorskitchen.co.uk