

Egg Curry



Ingredients

- 1 dozen eggs
- 1 can diced tomatoes
- 1 can coconut milk
- 1 onion
- 5 tsp minced garlic
- 1/2 tsp allspice
- 1/2 tsp cardamom
- 1/2 tsp cinnamon
- 1/2 tsp cumin
- 1/2 tsp paprika
- 1/4 tsp cloves
- 1/4 tsp coriander
- 1/4 tsp nutmeg
- 1/4 tsp pepper
- 1/4 cup flour

Or substitute all spices for 4 tsp [baharat seasoning](#).

Method

1. Soft-boil eggs, drain, run under cold water, and refrigerate until ready to add.

2. Finely slice onion and sauté with garlic until translucent.
 3. Add coconut milk.
 4. Mix spices and flour and add to pot. Stir well.
 5. Add diced tomatoes and eggs.
 6. Simmer until it thickens.
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