

Bhurji (Egg Masala)

Egg Bhurji (Masala Scrambled Eggs)

Prep time: 10 min

Cook 10-12 min

Serves 2

Ingredients

4
Eggs
2 tbsp
Oil or ghee
1/2 tsp
Cumin seeds
1 medium
Onion, finely chopped
1
Green chili, finely chopped
1 tsp
Ginger-garlic paste
1
Tomato, finely chopped
1/4 tsp
Turmeric powder
1/2 tsp
Red chili powder
1 tsp
Coriander powder
To taste
Salt
2 tbsp
Fresh coriander, chopped

Instructions

1

Crack the eggs into a bowl, add a pinch of salt and turmeric, and whisk until frothy.

2

Heat oil or ghee in a pan over medium heat. Add cumin seeds and let them splutter.

3

Add chopped onions and green chili. Sauté until onions turn golden.

4

Add ginger-garlic paste and cook for 1 minute until fragrant.

5

Add tomatoes and cook until soft and mushy.

6

Add turmeric, red chili powder, coriander powder, and salt. Cook for 30 seconds.

7

Pour in the whisked eggs. Let them set slightly, then gently scramble and mix with the masala.

8

Cook until eggs are soft and fluffy (or fully cooked if you prefer).

9

Turn off heat and garnish with fresh coriander.

Sources:

?? Serving Suggestions

- Serve with **buttered pav**, **roti**, **paratha**, or **toasted bread**.
- Add a squeeze of **lemon juice** on top for extra brightness.

? Optional Variations

- Add **bell peppers**, **peas**, or **mushrooms** for extra texture.
- Add **pav bhaji masala** for Mumbai-style street flavor.
- For softer, creamier bhurji, cook on low heat and stop while slightly moist.

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