



Punjabi Style Anda Masala Curry

"Make delicious Punjabi Style Anda Masala with boiled eggs, rich onion-tomato gravy, aromatic spices, and a dhaba-style flavour. This easy egg curry recipe is perfect for serving with roti, naan, paratha, or rice."

PUNJABI

EGGETARIAN

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS	DIFFICULTY
15 min	25 min	40 min	4 People	Medium

INGREDIENTS (28 ITEMS)

☐ **Egg**
4 eggs

☐ **Water**
Water, for boiling

☐ **Salt**
¼ tsp salt

☐ **Turmeric**
¼ tsp turmeric powder

☐ **Vegetable Oil**
1 tbsp oil, for frying

☐ **Onion**
3 medium onions, finely chopped

☐ **Tomato**
3 medium tomatoes, finely chopped or pureed

☐ **Ginger Garlic Paste**
1 tbsp ginger-garlic paste

☐ **Green Chili**
2 green chillies, slit

☐ **Vegetable Oil**
3 tbsp oil

☐ **Butter**
1 tbsp butter

☐ **Bay Leaf**
1 bay leaf

☐ **Cinnamon**
1-inch cinnamon stick

☐ **Cardamom**
2 green cardamoms

☐ **Clove**
3 cloves

☐ **Cumin Seeds**
½ tsp cumin seeds

☐ **Turmeric**
½ tsp turmeric powder

☐ **Kashmiri Red Chili**
1 tsp Kashmiri red chilli powder

☐ **Red Chilli Powder**
½-1 tsp hot red chilli powder, according to taste

☐ **Coriander Powder**
1½ tsp coriander powder

☐ **Cumin Powder**
½ tsp cumin powder

☐ **Black Pepper**
½ tsp black pepper powder

☐ **Garam Masala**
1 tsp garam masala

☐ **Kasuri Methi**
1 tsp kasuri methi (dried fenugreek leaves)

☐ **Salt**
Salt to taste

☐ **Water**
½–¾ cup water, or as needed

☐ **Coriander Leaves**
2 tbsp fresh coriander leaves, chopped

☐ **Lemon Juice**
½ tsp lemon juice (optional) (1)

STEP-BY-STEP INSTRUCTIONS

1 Boil the Eggs

Place 4 eggs in a saucepan, cover them with water, and bring to a boil. Cook for 9–11 minutes until hard-boiled. Transfer the eggs to cold water, allow them to cool, and peel off the shells.

2 Season the Boiled Eggs

Make 2–3 shallow cuts on each peeled egg. Sprinkle with ¼ teaspoon turmeric powder and a little salt, coating the eggs evenly.

3 Fry the Eggs

Heat 1 tablespoon of oil in a pan. Add the seasoned eggs and fry over medium heat for 3–4 minutes, turning gently until they become lightly golden on all sides. Remove and set aside.

4 Prepare the Onion-Spice Paste

Add 2 medium onions, 2 green chillies, a handful of fresh coriander leaves, a 1-inch cinnamon stick, 2 green cardamoms, and 3 cloves to a mixer grinder. Blend everything into a smooth or slightly coarse paste, adding a little water only if necessary.

5 Prepare the Spiced Curd Paste

In a bowl, combine curd with turmeric powder, salt, red chilli powder, Kashmiri red chilli powder, cumin powder, black pepper powder, garam masala, and kasuri methi. Mix thoroughly until all the ingredients form a smooth, well-combined masala paste.

6 Prepare the Tomato Paste

Wash and roughly chop 3 medium tomatoes. Blend them in a mixer grinder until smooth and keep the tomato paste aside.

7 Prepare the Tempering

Heat 3 tablespoons of oil over medium heat. Add 1 bay leaf and ½ teaspoon cumin seeds. Let the cumin seeds sizzle for a few seconds until aromatic.

8 Cook the Onion Paste

Add the prepared onion-spice paste to the hot oil. Cook over medium heat for approximately 10–15 minutes, stirring regularly, until the raw smell disappears and the paste thickens.

9 Add the Spiced Curd Paste

Lower the heat and gradually add the prepared curd and spice mixture to the cooked onion paste, stirring continuously. Cook gently for 3–5 minutes until the mixture is well combined and begins to thicken.

10 Add the Tomato Paste

Add the prepared tomato paste to the pan and mix thoroughly with the onion and curd masala. Cook over medium-low heat for approximately 8–10 minutes, stirring occasionally, until the tomatoes are cooked and the mixture thickens.

11 Prepare the Gravy

Add approximately ½ cup of water and mix well to create a smooth gravy. Simmer for 3–5 minutes, adjusting the water according to your preferred consistency.

12 Add the Fried Eggs

Gently place the fried eggs into the prepared gravy. Turn them carefully so they are coated evenly with the masala.

13 Simmer the Curry

Cover the pan and simmer over low heat for 5–7 minutes, allowing the eggs to absorb the flavours of the onion, curd, tomato, and spice gravy.

14 Garnish and Serve

Turn off the heat and garnish with freshly chopped coriander leaves. Add a little butter or fresh cream if desired, then allow the curry to rest for 5 minutes before serving.

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