

Classic Chicken Egg Curry

A flavorful and hearty chicken egg curry combining tender chicken pieces with boiled eggs in a rich, spiced tomato gravy.

Perfect for a comforting solo meal.


35 min

Total time

Medium

Difficulty

450

kcal / serving

Ingredients

- 100g chicken breast, cut into cubes
- 2 boiled eggs, peeled
- 1 small onion, finely chopped
- 1 medium tomato, pureed
- 1 garlic clove, minced
- 1/2 inch ginger, grated
- 1 green chili, chopped (optional)
- 1/2 tsp cumin seeds
- 1/2 tsp turmeric powder
- 1 tsp coriander powder
- 1/2 tsp garam masala
- 1/2 tsp red chili powder
- 2 tbsp cooking oil
- Salt to taste
- Fresh coriander leaves for garnish

Steps

- 1 Heat oil in a pan and add cumin seeds. Let them splutter.
- 2 Add chopped onions and sauté until golden brown.
- 3 Add garlic, ginger, and green chili; cook for 2 minutes.
- 4 Stir in turmeric, coriander, red chili powder, and salt.
- 5 Add tomato puree and cook until oil separates from the masala.
- 6 Add chicken pieces and cook covered on medium heat for 10-12 minutes until tender.
- 7 Cut boiled eggs in half and gently add to the curry.
- 8 Sprinkle garam masala and simmer for 3-4 minutes.

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Garnish with fresh coriander leaves and serve hot with rice or bread.