

Indian Masala Omelette

A flavorful Indian-style omelette featuring eggs, onions, and tomatoes spiced with fresh herbs and spices. Perfect for a quick and hearty breakfast to start your day with a burst of traditional Indian flavors.



Breakfast Dish

Indian

15 min

Total time

Easy

Difficulty

250

kcal / serving

Ingredients

- 2 large eggs
- 1 small onion, finely chopped
- 1 small tomato, finely chopped
- 1 green chili, finely chopped (optional)
- 2 tbsp fresh coriander leaves, chopped
- 1/4 tsp turmeric powder
- 1/4 tsp cumin seeds
- Salt to taste
- 1 tbsp oil or ghee

Steps

- 1 Crack the eggs into a bowl and whisk them well along with turmeric powder and salt.
- 2 Heat oil or ghee in a non-stick pan over medium heat.
- 3 Add cumin seeds and let them splutter.
- 4 Add chopped onions and green chili, sauté until the onions turn translucent.
- 5 Add chopped tomatoes and cook for 2 minutes until soft.
- 6 Pour the beaten eggs evenly over the onion-tomato mixture.
- 7 Sprinkle chopped coriander leaves on top.
- 8 Cook on medium-low heat until the edges set and the underside turns golden brown (about 3-4 minutes).
- 9 Carefully flip the omelette and cook the other side for 2 minutes.
- 10 Serve hot with toast or as is.