

Indian Spiced Eggs with Olive and Peach Salsa

A flavorful twist on traditional scrambled eggs with a zesty olive and peach salsa, infused with Indian spices.



Main Dish

Indian

20 min

Total time

Medium

Difficulty

320

kcal / serving

Ingredients

- 2 eggs
- 4-5 ripe olives, sliced
- 1/4 onion, finely chopped
- 1 peach, diced
- 1/2 tsp cumin powder
- 1/2 tsp turmeric powder
- 1/2 tsp chili powder
- Salt and pepper to taste
- Fresh cilantro for garnish

Steps

- 1 In a bowl, whisk the eggs with cumin powder, turmeric powder, chili powder, salt, and pepper.
- 2 Heat a pan over medium heat and cook the eggs, stirring gently until scrambled.
- 3 In a separate bowl, mix olives, onions, peaches, and a pinch of salt.
- 4 Serve the spiced eggs topped with the olive and peach salsa. Garnish with fresh cilantro.