

Spicy Red Chilli Egg Fried Rice

This fiery egg fried rice combines a blend of red chilli, garlic, and onions ground into a spicy masala, sautéed with fresh green chillies and onions, then cooked with eggs and rice for a flavorful, satisfying meal.


30 min

Total time

Easy

Difficulty

450

kcal / serving

Ingredients

- 1/4 cup red chillies (deseeded for less heat)
- 3 cloves garlic
- 1 small onion
- 1/2 teaspoon chilli powder
- 2 tablespoons oil
- 1 small onion, chopped
- 2 green chillies, slit
- 4 eggs
- 1 cup cooked rice
- Salt to taste

Steps

- 1 Grind red chillies, garlic, onion, and chilli powder into a smooth paste.
- 2 Heat oil in a pan over medium heat.
- 3 Add chopped onion and green chillies, sauté until onions are translucent.
- 4 Add the ground red chilli masala paste and cook for 3-4 minutes, stirring frequently.
- 5 Crack in the eggs and scramble them with the masala until fully cooked.
- 6 Add the cooked rice and salt, mixing well to combine all ingredients.
- 7 Cook for another 2-3 minutes, stirring occasionally.
- 8 Serve hot.