

ANDA KEEMA

Ingredient	Quantity	Unit
Hard Boiled Eggs (Peeled and Grated)	3	Nos
Butter	50	Grams
Salt	To	Taste
Chopped Onions	50	Grams
Chopped Tomatoes	40	Grams
Chopped Green Chillies	1	No.
Chopped Ginger	10	Grams
Turmeric Powder	8	Grams
Degi Chilli Powder	5	Grams
Coriander Powder	10	Grams
Chopped Coriander	10	Grams

Method:

1. In a pan, add the half butter and heat it.
2. Now, add ginger and sauté it.
3. Now, add the chopped onions and sauté till brown
4. Add the chopped green chillies and sauté for 1 minute.
5. Now, add the dry spices and cook for 5 seconds.
6. Add the chopped tomatoes and sauté till they become mushy.
7. Add the boiled eggs and mix well.
8. Season with salt.
9. Finish with the remaining butter and coriander.
10. Serve hot.