

## Egg Tomato Relish Recipe

### Ingredients:

5 large eggs  
1 1/2 tablespoons oil  
1/2 finely chopped onion  
1 finely diced potato  
1/4 cup water  
1/2 teaspoon salt  
1/4 teaspoon Red Masala (refer Indian recipes)  
1/4 teaspoon turmeric  
1/2 teaspoon Three-spice Masala (refer Indian recipes)  
1 1/2 chopped tomatoes  
1/2 tablespoon finely chopped fresh coriander (cilantro)  
1 finely sliced tomato

### Pan spice:

1/4 teaspoon fenugreek seeds

### To garnish:

1/4 teaspoon Warm masala (refer Indian recipes)  
1 heaped tablespoon finely chopped fresh coriander (cilantro)

### Method:

Soft-boil the eggs: bring 2-3 cups of water to the boil, then reduce to a simmer. Lower the eggs one-by-one into the water with a spoon, return the water to a gentle boil and cover partially. Boil for 6-7 minutes, remove the eggs and reserve until cool enough to handle. Carefully peel off the shell and thick white outer skin. Heat the oil on medium-high. When hot, add the fenugreek seeds, stir once and allow to sizzle for 20 seconds. Add the onion, stir well and cover. Braise for 3-5 minutes until golden brown and thoroughly cooked. Stir occasionally. Reduce the heat. Add the diced potato, water, salt, Red Masala and turmeric, and stir well. Add the Three-spice Masala, cover and simmer for 10 minutes. Add the chopped tomatoes and fresh coriander and stir, then add the sliced tomato. Cover and simmer for 5 minutes. Slice the eggs in half lengthwise with a sharp knife and lower them into the relish with a spoon, yolk-side up. Spoon the relish lightly over the eggs, cover and continue to simmer for 2-3 minutes. Garnish with Warm Masala and chopped fresh coriander. Serve warm as a side dish, especially to accompany dhal dishes.

This dish is often served as a spicy relish to go with a variety of meat curries and vegetable dhals, but it makes for a great stand-alone curry, too. If you have leftovers, use it as a sandwich spread: it's delicious between two slices of brown bread. This dish does not reheat well in the microwave - the eggs become rubbery.