



Taste & Trails

Flavourful Egg Kejriwal



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Thinking of what to make as a cheat meal today? Make this delicious Mumbai-Style Breakfast Dish"-

Egg Kejriwal Recipe by Cook - kickboxing coach and fitness trainer - Parth ji.

Hello, here comes another exciting recipe from our favorite food journalist Prishika. Parth has now shared this simple and delicious recipe with us all which he takes as a cheat meal on Sunday. Let's get into the details and recreate this amazing dish together.

Egg Kejriwal is a popular Mumbai-style breakfast dish that consists of fried eggs on top of toasted bread, topped with a spicy green chutney, and served with a side of crispy bacon or sausages. Here's a simple recipe to make Egg Kejriwal at home:

Ingredients:

- 4 eggs
- 4 slices of bread (preferably white or whole wheat)
- 1/4 cup green chutney (see below for recipe)
- 4 slices of bacon or 2 sausages
- Salt and pepper to taste
- Butter or oil for toasting bread

Green Chutney Recipe:

- 1 cup fresh coriander leaves
- 1/2 cup fresh mint leaves
- 1/2 cup green chilies
- 1 small onion, finely chopped
- 2 cloves garlic, minced
- 1/2 teaspoon grated ginger
- Salt, to taste

- 1 tablespoon lemon juice
- 1/4 cup water

Instructions:

1. Start by making the green chutney. In a blender, combine coriander leaves, mint leaves, green chilies, onion, garlic, ginger, salt, lemon juice, and water. Blend until smooth.
2. Toast the bread slices until they are lightly browned.
3. Fry the eggs sunny-side up and place them on top of the toasted bread.
4. Spread a layer of green chutney on top of the eggs.
5. Cook the bacon or sausages until they are crispy and serve them on the side.
6. Serve the Egg Kejriwal hot and enjoy!

This recipe makes 4 servings and can be prepared in about 30 minutes. You can adjust the amount of green chutney and bacon or sausages to your taste.



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