

Indian-Inspired Masala Fried Eggs — SCRAPS by Carolina Gelen

Makes 1 serving | Prep time: 5 minutes | Cook Time: 10 minutes

- 2 tablespoons ghee, butter or neutral oil
- 1 small shallot, finely chopped
- 1 small knob of ginger, about 1 tablespoon finely chopped ginger
- 3 garlic cloves, thinly sliced
- 1/2 teaspoon garam masala
- 1/4 teaspoon turmeric
- 1/8 teaspoon cayenne pepper, optional
- 2 to 3 eggs
- 1 small Serrano or jalapeño pepper
- A small handful of fresh cilantro
- Lime juice, for serving
- Kosher salt

Step 1

In a small nonstick pan over medium heat, melt the ghee or butter or heat the oil. Add 3/4 of the chopped shallot and all the ginger. Cook for 3 to 4 minutes, until the shallots have visibly softened.

Step 2

Add the garlic, garam masala, turmeric, cayenne and mix with a wooden spoon. Cook for 2 minutes, until fragrant. Season with a small pinch of salt.

Step 3

Reduce the heat to medium low. Crack the eggs in the pan, season with more salt.

Sprinkle the Serrano or jalapeño slices, remaining shallot, and cilantro on top.

Cover with a lid, and cook until the egg whites are opaque, peaking under the lid every now and then to check on the yolks. 8 minutes will give you a jammy, not too runny yolk, you can cook the eggs more or less, depending on your yolk preference.

Step 4

Finish off with lime juice on top and serve right away with crispy rice or crusty toast.