

About 30 minutes

Makes 2

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Ingredients

- 4 large eggs
- 2 spring onions, sliced
- ½ punnet (125g) cherry tomatoes, quartered
- 1 green chilli, deseeded and finely chopped
- Handful fresh coriander, chopped
- 2 tsp (10ml) PnP crushed garlic and ginger
- 1 tsp (5ml) garam masala
- ½ tsp (3ml) turmeric
- Juice (30ml) and grated peel of ½ lemon
- Salt and milled pepper

For serving:

- Parathas, toasted (or use flatbread of your choice)
- Mango sweet chilli (see recipe below)

Method

1. Whisk together eggs and add spring onion, cherry tomatoes, green chilli and coriander.
2. Stir in crushed garlic and ginger, garam masala, turmeric and lemon juice and grated peel.
3. Season and mix well.
4. Heat a glug of oil in a large pan over medium heat.
5. Pour in half the egg mixture, swirling around to cover the base of the pan, and cook for 5-7 minutes with the lid on until set and slightly crispy around the edges.
6. Transfer to a serving plate and fold over.
7. Repeat with the remaining egg mixture.

8. Serve with toasted parathas, fresh coriander, chopped tomato and mango sweet chilli.

Quick mango sweet chilli:

Ingredients

- 2 Tbsp (30ml) white wine vinegar
- 1 red chilli, deseeded and finely chopped
- 1 tsp (5ml) PnP crushed garlic
- 1 tsp (5ml) honey
- ½ cup (about 130g) mango, sliced

Method

1. Bring white wine vinegar, chilli, garlic and honey to a simmer over medium heat and cook for about 5 minutes.
2. Mash mangoes in a bowl using a fork.
3. Add the warm liquid, stir and cool completely before serving.
4. Store in the fridge for up to 1 week.

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