

Ranger Nick's

Egg & Potato Curry



6 hard boiled eggs
1/2 kg diced potatoes
1 finely chopped onion
1.25cm finely chopped ginger
1 chopped chilli
300g of diced tomatoes
5 tbsps oil
175ml water
1 tblsp fresh coriander leaves

Cutting board
Sharp knife
Wooden spoon
Measuring spoons
Cook pot

Curried eggs is a wonderful dish and a tasty alternative to meat.

This classic dish offers a rich flavor sensation with a combination of various spices and will suit the majority of your friends and family.

Feel free to increase the heat by using hotter varieties of chilli.

Cooking Method:

Heat oil and fry onion, ginger, chilli and spice mix until tender. Stir in potatoes, coat well and fry until browned. Mix in the eggs. Add the tomatoes and water, bring to the boil and simmer until the potatoes are tender. Stir in the coriander leaves and serve with roti.