

Eggs in Tomatoes

Written by Friends' Contribution

Ingredients

	Quantity:	Measure:	Ingredients:	Description:
	2	Tablespoon	Butter	To make
	100	Grammes	Cheese	To make yolk m
	1	Teaspoon	Garam-Masala	To make yolk m
	1	Teaspoon	Pepper Powder	To make yolk m
		As Required	Salt	to taste - To ma
	6	Nos	Eggs	Fill boiled whites
	6	Large	Tomatoes	Fill with stuffed e
	100	Grammes	Green Peas	Boil with salt.
	2	Tablespoon	Ghee	Heat ghee to fry

Method

Hard boil the eggs, and when cooled, shell them and cut them lengthwise in halves. Scoop out the yolks and keep the whites intact. Mix well the yolks with butter, grated cheese, and the spice powders and add the salt to taste. Fill the whites of the eggs with this mixture.

Cut tomatoes in halves. Slightly scoop out the pulp without breaking the tomatoes.

Boil the green peas in a little water and add some salt to taste.

Place the egg halves stuffed with the mixture in the hollow of the tomatoes and place them in a frying pan, with heated ghee and fry them till the tomatoes turn slightly brown.

When done, remove the tomatoes and eggs from the frying pan, arrange them in a serving dish, and place the boiled peas around the tomatoes.