

- Prep Time: 10 Minutes
 - Cook Time: 15 Minutes
 - Total Time: 25 Minutes
 - Yield: 4 Servings (2 eggs per person)
 - Course: Snack / Appetizer / Side
 - Cuisine: Fusion / Indian-Inspired
 - Difficulty: Easy
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Ingredients

For the Eggs:

- 8 large Eggs (fresh)
- 1 tsp Salt (for boiling water)
- 1 tbsp White Vinegar (helps prevent cracking)

For the Spicy Coating (The “Masala”):

- 2 tbsp Olive Oil or Butter (for pan-frying)
- 1 medium Onion (finely chopped)
- 2 cloves Garlic (minced)
- 1 inch Ginger (grated)
- 2 Green Chilies (slit lengthwise, adjust to heat preference)
- 1 tsp Cumin Seeds
- 1 tsp Red Chili Powder (Kashmiri or Cayenne)

- 1/2 tsp Turmeric Powder
 - 1 tsp Coriander Powder
 - 1/2 tsp Garam Masala
 - 1 tbsp Tomato Paste (or 1 tbsp Soy Sauce for umami)
 - Salt (to taste)
 - Fresh Cilantro (chopped, for garnish)
 - Lemon Wedges (for serving)
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Instructions

Phase 1: The Perfect Boil (Time: 10 Minutes | Intensity: Medium)

1. Prep the Pot: Place the eggs in a saucepan and cover them with cold water by about an inch. Add the salt and vinegar to the water.
2. Boil: Bring the water to a rolling boil over medium-high heat.

3. Simmer: Once boiling, reduce the heat to medium and let the eggs simmer for exactly 9 minutes for a slightly creamy center, or 11 minutes for fully hard-boiled.
4. Ice Bath: Immediately transfer the eggs to a bowl of ice water using a slotted spoon. Let them sit for 5 minutes. This stops the cooking process and makes peeling easy.
5. Peel: Gently crack the shells and peel the eggs. Pat them dry with a paper towel. *Tip: Dry eggs adhere better to the spices.*

Phase 2: The Spicy Sauté (Time: 5 Minutes | Intensity: Medium-High)

1. Heat the Pan: Heat the olive oil in a non-stick skillet over medium heat.
2. Aromatics: Add the cumin seeds. Once they sizzle, add the chopped onions, garlic, ginger, and green chilies. Sauté until the onions turn translucent (about 2-3 minutes).
3. Spice It Up: Add the turmeric, red chili powder, coriander powder, and salt. Stir constantly for 30 seconds to cook the raw spices. Add the tomato paste (or soy sauce) and mix well to form a thick, fragrant paste.

Phase 3: The Coating & Crisping (Time: 5 Minutes | Intensity: High)

1. Add Eggs: Gently place the peeled eggs into the pan. Roll them around in the spice mixture until they are completely coated.

2. Sear: Increase the heat slightly. Let the eggs sit for 1-2 minutes on one side to develop a crust, then rotate them gently. Be careful not to break the eggs, but allow the spice mix to caramelize and stick to the surface.
3. Finish: Sprinkle the Garam Masala over the top. Toss once more.

Phase 4: Plating (Time: 2 Minutes | Intensity: Low)

1. Serve: Transfer the spicy eggs to a serving plate.
 2. Garnish: Squeeze fresh lemon juice over the top (this cuts through the richness) and shower with chopped cilantro.
 3. Enjoy: Serve hot as a snack or alongside rice/roti.
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Chef's Notes & Variations

- Heat Level: If you are sensitive to heat, remove the seeds from the green chilies or omit the red chili powder. If you love heat, add a pinch of dried ghost pepper flakes.
- Texture: If you prefer a crispier exterior, you can lightly dust the boiled eggs with cornstarch or flour before adding them to the pan. This helps the spices stick and creates a crunchier shell.

- Make it a Meal: Serve these eggs over a bed of steamed basmati rice or quinoa to soak up the spicy oil.
 - Vegan Alternative: While eggs are the star here, this spice blend works wonderfully tossed with boiled potatoes or tofu cubes. (Note: Nutrition facts below are specific to eggs).
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Nutrition Information (Per Serving)

Disclaimer: Nutritional values are estimates and will vary based on specific ingredients used and portion sizes.

- Calories: 220 kcal
- Total Fat: 15g (Saturated Fat: 3.5g)
- Cholesterol: 372mg (High)
- Sodium: 350mg
- Total Carbohydrates: 6g (Dietary Fiber: 1.5g, Sugars: 2g)
- Protein: 13g

- Vitamin A: 15% DV

- Vitamin C: 20% DV

- Calcium: 6% DV

- Iron: 10% DV