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SWASTHI'S RECIPES



Punjabi egg curry recipe | Anda curry in dhaba style | Punjabi recipes

BY SWASTHI , ON AUGUST 13, 2018, — [74 COMMENTS](#)

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Punjabi egg curry recipe with step by step photos. Made in dhaba style, this anda curry is exceptionally good when you are not in a mood to cook something elaborate. But wish to make quick delicious food. It can be served with roti, plain paratha or flavored rice like jeera rice, biryani rice, pulao, coconut rice, coconut milk rice or any biryani varieties.



Punjabi egg curry

swasthi

I am back after a 5 weeks trip to India, got to shoot some pics from my mum's kitchen which i will be sharing in the next few posts.

To make this egg gravy, i have made onion paste, tomato paste & ginger garlic paste separately. Since i found the taste to be much good than when all these are ground together and used. But If you are short of time, you may also make it with all onion, tomato, ginger garlic ground together.

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[Chettinad style egg masala](#)

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Punjabi egg curry or anda curry in dhaba style



Punjabi egg curry recipe | Anda curry in dhaba style | Punjabi recipes ★★★★★

Punjabi style curried eggs in onion tomato gravy. It is served with roti, naan, paratha or rice.

Course

Side

Cuisine

punjabi

Prep Time

10 minutes

Cook Time

30 minutes

Total Time

40 minutes

Servings

5

Calories

200 kcal

Author

Swasthi

Ingredients (240 ml cup used)

- 4 to 5 boiled eggs
- 1 ½ cups onions cubed

- 1 cup tomatoes
- 2 tbsp oil
- 1 small bay leaf or tej patta
- 1 small cinnamon stick or dalchini
- 2 green cardamoms or elaichi
- 2 cloves or laung
- 1 to 1 ½ tsp **ginger garlic paste**
- 1 to 1 ½ tsp red chilli powder
- 1 tsp **garam masala** (adjust as needed)
- 1/8 tsp turmeric or haldi
- Salt as needed
- 1 to 1 ¼ cup water (adjust slightly as needed)
- ¼ tsp Kasuri methi or fenugreek leaves (optional)
- 1 tbsp Coriander leaves chopped finely

How to make the recipe

Preparation for punjabi egg curry

1. Puree onions and tomatoes separately. Set them aside.
2. Boil the eggs, remove the shells and prick them with fork randomly.

How to make anda curry

1. Saute eggs in oil until golden. Set aside.
2. In the same pan, saute cinnamon, bay leaf, cardamoms and cloves.
3. Saute the onion paste until golden.
4. Add ginger garlic paste and saute until the raw smell goes off.
5. Add tomato puree and saute until the sauce thickens.
6. Add red chili powder, garam masala, turmeric and salt. Fry all until nice aroma comes out. By now the raw smell should have gone away.
7. Add water as needed to make a gravy. Cook until the gravy thickens and oil begins to separate. Check the salt and adjust if needed.
8. Add the boiled eggs, kasuri methi if using and cook covered for 2 to 3 mins.
9. Sprinkle chopped coriander leaves.
10. Serve punjabi egg curry with roti or naan or plain rice

Nutrition Facts

Punjabi egg curry recipe | Anda curry in dhaba style | Punjabi recipes

Amount Per Serving

Calories 200 Calories from Fat 126

% Daily Value*

Total Fat 14g **22%**

Saturated Fat 1g **5%**

Cholesterol 170mg **57%**

Sodium 300mg **13%**

Total Carbohydrates 14g **5%**

Dietary Fiber 2g **8%**

Sugars 7g

Protein 9g **18%**

* Percent Daily Values are based on a 2000 calorie diet.

Punjabi Egg Curry



Swasthi

Serving Suggestions: Serve with

Paratha

Jeera rice

Biryani

veg pulao

coconut rice

Mint/ pudina rice

or roti along with onion and lemon wedges.

Preparation for anda curry

1. Make a fine paste of onions in a blender. Some onions lend a bitter taste when made to a paste. If you are one who is experiencing that, then you can boil the onions in water for 3 mins. Cool and then make a paste. But I used raw onions.



2. Set this aside in a bowl.



3. Blend tomatoes in the same jar.



4. Set this aside as well.

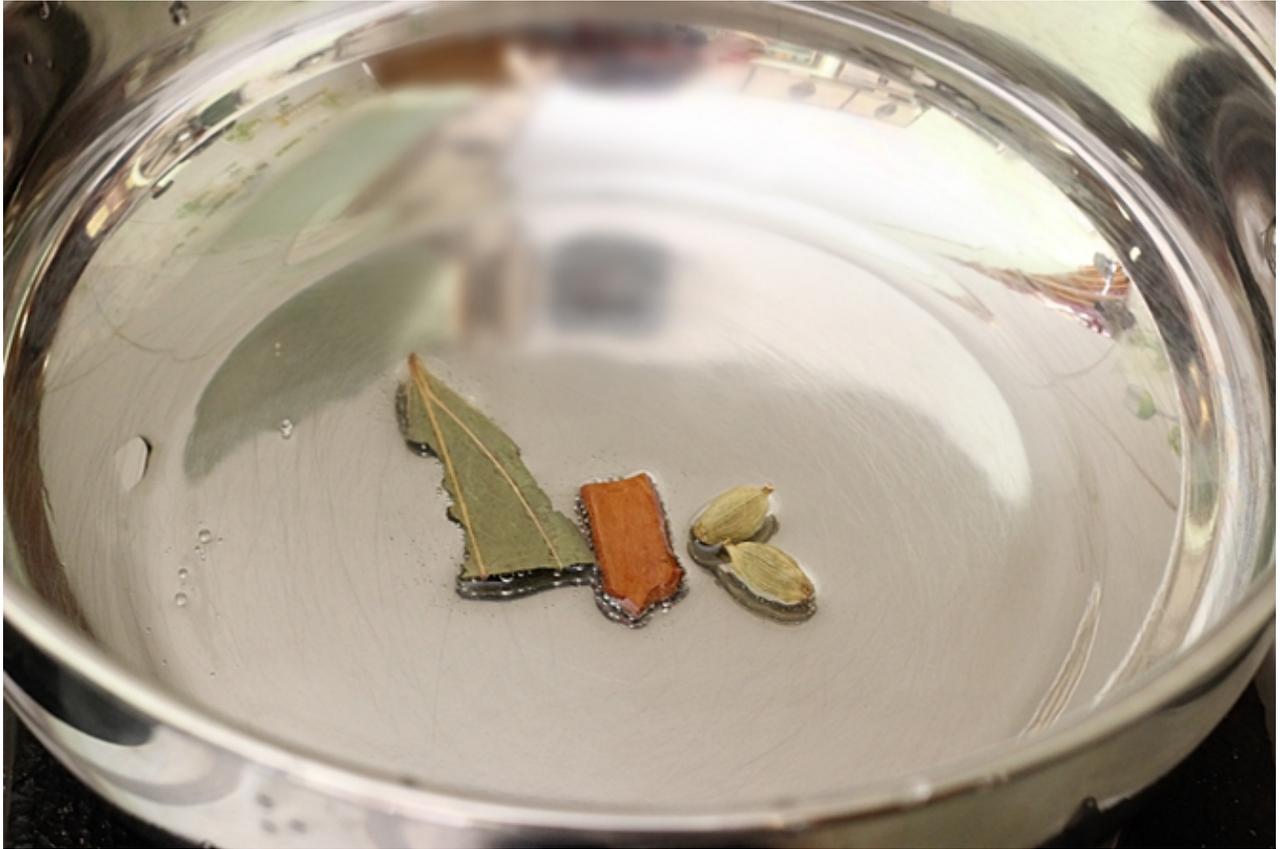


5. Prick the boiled eggs with fork. Heat oil in a pan and fry them until golden.



How to make punjabi egg curry

6. Saute bay leaf, cinnamon, cloves and cardamom. You can use the same pan used to fry eggs.



7. Add the onion paste. Saute until the raw smell goes off and the paste turns golden.



8. Next put in the ginger garlic paste and fry until the raw smell goes away.



9. Transfer tomato puree and saute until the raw smell goes away.



10. Add red chili powder, turmeric, garam masala and salt.



11. Fry the masala until it begins to smell good and oil begins to separate. Takes about 2 to 4 mins. I haven't used much oil here so oil is not visible. But dhaba style anda curry is made with more oil.



How to make punjabi egg curry gravy

12. Pour water good enough to make a gravy. Boil the gravy until it thickens and oil begins to separate. Taste the gravy and check the salt. If needed add more.



13. Add the fried eggs and cover. If using kasuri methi add it now. Stir well. Cook on a medium flame for 2 to 3 mins.



Sprinkle coriander leaves. Serve punjabi egg curry with rice, roti or paratha.



Punjabi Egg Curry
Swasthi

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About swasthi

I'm Swasthi shreekanth. My aim is to help you cook great Indian food with my time-tested recipes. After 2 decades of experience in practical Indian cooking I started this blog to help people cook better & more often at home. Whether you are a novice or an experienced cook I am sure Swasthi's Recipes will assist you to enhance your cooking skills.

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Comments

Asmita Panwar says

SEPTEMBER 12, 2018 AT 11:06 AM



Your dishes are just fantastic.. I am new into cooking...but following your directions the dish turns out fantastic..thanks for sharing such wonderful recipes with us.

[Reply](#)

swasthi says

SEPTEMBER 12, 2018 AT 11:19 AM

Welcome Asmita

Glad to know the recipes are useful.Thanks for the comment.

[Reply](#)

Nishad says

SEPTEMBER 4, 2018 AT 11:16 AM

Thanks , i prepared egg dish and it was very taste and delicious

[Reply](#)

Q says

JULY 21, 2018 AT 5:31 PM



Thank you Swasthi, this is a fantastic recipe. My egg curry came out flawless! I could hardly believe how delicious it is.

[Reply](#)

Palak Arora says

MAY 24, 2018 AT 12:01 AM

Thank you so much for sharing this delicious recipe. I just sprinkled turmeric and red chili powder while frying the eggs, that gave a nice color and marinated flavor to the final recipe.

[Reply](#)

Seema Gupta says

FEBRUARY 20, 2018 AT 10:20 AM



this recipe is very tasty and yummy. thanks for sharing this recipe -

[Reply](#)

sarah says

OCTOBER 16, 2017 AT 3:05 PM



i made it for my father and sisters and they loved it! thank you so much for sharing this amazing recipe plus the pictures makes this recipe so much easier!

[Reply](#)

Puja Shrivastav says

OCTOBER 1, 2017 AT 8:09 AM



Scrumptious n easy to cook

[Reply](#)

Swathi says

JULY 31, 2017 AT 1:51 PM



Hi Swasthi,

Can we fry the onions and tomatoes separately and then grind them?? I don't like to use raw or boiled ones ?...

[Reply](#)

swasthi says

JULY 31, 2017 AT 2:54 PM

Hi Swathi

Yes you can do, You can also follow this [egg butter masala](#) which is almost like how you mentioned.

[Reply](#)

Alka says

MAY 19, 2017 AT 4:39 PM



I tried this receipe today for the first time and it was just tooo good. My husband just couldn't stop praising me. Thank u swasthi.

[Reply](#)

ANITHA says

MAY 16, 2017 AT 6:29 AM



hello SWASTHI ji NAMASTHE

Just tried this dish today . your PICTORIAL narration makes it easy for us to prepare the dishes. though i could not make as perfect as you made but still it turned out well . my husband , my in-laws liked this a lot . i come to know many useful tips & different combinations & easy methods in cooking through your blog . thanks a bunch for sharing this recipe .

ONE QUICK QUESTION : CAN WE USE OMELET PIECES IN PLACE OF BOILED EGGS
'COZ MY SON LIKES OMELET RATHER THAN BOILED EGGS .

thanks & regards,

[Reply](#)

swasthi says

MAY 17, 2017 AT 2:47 AM

Hello Anitha, Namasthe!

You are welcome. Yes you can also use omelete to make a curry.

Thanks for writing.

[Reply](#)

Radhaprasanthi says

APRIL 22, 2017 AT 4:22 PM



Your recipe are really very nice and tasty

[Reply](#)

S SAMPATH says

APRIL 14, 2017 AT 12:34 PM



Today I made this egg curry and it came out very well.All my family members liked it very much thanks for sharing

[Reply](#)

rohit says

MARCH 1, 2017 AT 2:45 PM



Phle ande ke upar besan ka leap laga ke to or b maja aa gya yr

[Reply](#)

swasthi says

MARCH 2, 2017 AT 1:52 AM

Hi Rohit

Thanks for sharing this tip. Will try next time. I am just wondering if the besan doesn't stick up to the pan.

[Reply](#)

Zuha choudhary says

FEBRUARY 23, 2017 AT 7:41 AM



Awesome recipe to make egg curry,easy nd tasty also.....

[Reply](#)

Gunjan says

FEBRUARY 21, 2017 AT 1:24 AM



Hi, how much turmeric?

[Reply](#)

Sarvan says

OCTOBER 23, 2016 AT 6:30 AM

Good.,

[Reply](#)

mushtaq shaik says

OCTOBER 14, 2016 AT 5:36 AM

very nice.....we make similarly in south india also. thank you.

[Reply](#)

ashok says

OCTOBER 12, 2016 AT 9:57 AM

good reciepe thanks

[Reply](#)

Pallavi Thakur says

OCTOBER 12, 2016 AT 4:38 AM

It's amazing. U have made cooking easier for me r... Daatha sukheebhava...
is very less time taking. Thanks a lot.?

[Reply](#)

Yaswanth says

OCTOBER 3, 2016 AT 1:20 PM

Thanks alot once again for spending ur valuable time and more over ur patience for giving replies , and good suggestions for the people who following ur website..... thanks alot.. god bless u ... recipies daatha sukheebhava...

[Reply](#)

swasthi says

OCTOBER 5, 2016 AT 12:58 PM

Welcome Yaswanth

Yes I do reply each and every comment on the blog.

Thanks a ton for the wishes. A unique blessing. Could not stop laughing.



[Reply](#)

Sonia says

SEPTEMBER 27, 2016 AT 3:26 PM

Thank u for the recipes that you shared with us . It's very simple and easy to cook . And u hav explained in an awsm manner thru pictures and all like a bachelor can easily make .

[Reply](#)

Santu says

SEPTEMBER 26, 2016 AT 5:55 AM

Being a guy cooking with your recipes along with those pictures makes it lot easier. And gets me out of confusion through the process

[Reply](#)

Angela says

SEPTEMBER 18, 2016 AT 5:50 AM

Thanks for sharing the recipe very simple and easy to make. Yummy

[Reply](#)

Yaswanth says

SEPTEMBER 16, 2016 AT 5:33 PM

Today i prepared tomato pappu and babycorn stir fry following ur suggestion,, those are really nice ... thank you

[Reply](#)

swasthi says

SEPTEMBER 18, 2016 AT 10:57 AM

Welcome Yaswanth

You can also check the Bachelor's link on the menu bar above. You can find very quick

recipes. Thanks for trying so many recipes

[Reply](#)

Ipu says

SEPTEMBER 14, 2016 AT 2:45 PM



Hi..... I'm new in your website. Today I'm going to make this recipe, hope it will come awesome.

[Reply](#)

Yaswanth says

SEPTEMBER 12, 2016 AT 1:53 PM



Your recipies are really nice, even a batchelor also can able to prepare in a simple manner. Thank you for such a nice tasty recipies. I want a suggestion from u..... lam getting trouble with the ratios of ingredients for some other curries,,, some times over proportions and sometimes less, plz tell me how to maintain it perfect

[Reply](#)

swasthi says

SEPTEMBER 14, 2016 AT 8:44 AM

Hi Yaswanth

Hope you are using the right measuring spoons. TSP & TBSP & CUP are the 3 main measurements I give for all recipes. I think you should buy one measuring set from supermarket . That will help you to measure correctly. Since you are a beginner you

have to stick on to the measures given here. [Comment on this recipe](#)
on approximations leaving behind measuring every ingredient. Hope this helps. If your question is still unanswered you may leave a comment here with the exact reference to any recipe

[Reply](#)

Yaswanth says

SEPTEMBER 15, 2016 AT 3:22 PM

Thank u very much for ur suggestion..... from now i'll follow ur suggestion... i am getting the main problem with tamarind quantity,,, i used to prepare " pulusu kooralu " frequently.

[Reply](#)

swasthi says

SEPTEMBER 18, 2016 AT 5:47 AM

Welcome Yaswanth.

For any pulusu, try to add only little tamarind first. Towards the end just before u switch off the stove, add more tamarind paste, salt and jaggery to suit your taste. This should fix the problem

[Reply](#)

Yaswanth says

SEPTEMBER 12, 2016 AT 1:35 PM

Your recipies are really nice, even a batchelor also
Thank you for such a nice tasty recipies

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Inder says

AUGUST 25, 2016 AT 7:31 AM

Awsomeeeeeee

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