



BREAD AND SCRAMBLED EGG BHURJI with GARAM MASALA INFUSED OIL

INGREDIENTS

2 Medium Onions
2cm Piece of Ginger
2 Tbsp SATHYA Chilli & Garlic Infused Olive Oil
2 Tbsp SATHYA Garam Masala Infused Olive Oil
1 cup Milk
6 Eggs
2 cups Bread cut in 1 cm cubes
Salt to Taste
Baby Spinach
1 Medium size capsicum finely chopped
1/2 cup Butter milk



METHOD

Put SATHYA Garam Masala infused olive oil in a hot non-stick pan.
Put Bread cubes and sprinkle butter milk with pinch of salt and toast the bread cubes in the hot oil to light brown and take it out of the pan.
Finely chop Ginger and Onions.
Fry Ginger in a hot pan with SATHYA Chilli & Garlic Infused Olive Oil until brown, add chopped onions and capsicum and continue to fry until coloured.
Add milk and salt and simmer until reduced by half, approx 3 - 5 mins.
Crack eggs into pan and then put the toasted bread cubes and baby spinach and stir gently until cooked.
You can have Bread and Scrambled Egg Bhurji either as a breakfast or as an evening snack.

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