

Indian-style Omlette

Ingredients

- 2 eggs
- 2 tbsp chopped onions
- 2 tbsp chopped cilantro
- 1/2 finely chopped serrano pepper or long green chilli
- 1 tbsp chopped tomato
- 1-2 tbsp chopped spinach or arugula
- Small piece of fresh chopped/mashed ginger
- Salt to taste
- 1 tbsp vegetable oil or butter
- 1/4 tsp chilli powder or paprika
- 1/4 tsp coriander powder (optional)
- 1/4 tsp dry mango powder (optional)

Directions

- Crack the eggs in a bowl.
- Add all the ingredients and spices, except for oil into the eggs and whisk well with a fork.
- Warm a non-stick or cast iron pan and add the oil.
- Once the pan is hot, pour the egg mixture into it. Lower the flame, and cover the pan for about 2-3 minutes.
- Once the eggs look semi-cooked on top, and the bottom looks lightly browned, carefully flip the omlette. Let the other side cook for about 1-2 minutes till slightly browned and your eggs are ready!
- This omlette can be eaten with buttered toast, with an avocado toast, or simply wrapped in a roti or tortilla.

Masala Chai

Ingredients

- 2 cups water
- 2 tsp loose leaf black tea (You can use any plain black tea and adjust this based on how strong you want the tea).
- 1 inch piece of fresh ginger, peeled and lightly smashed to release the juices.
- 4 cardamom pods, lightly crushed (or 1/4th tsp of cardamom powder). If you don't have cardamom, it's ok to skip this. Ginger will add enough flavor.
- 4 tsp sugar (adjust for desired sweetness)
- ½ cup milk (whole milk or 2% milk works best)
- A fine-mesh tea strainer

Directions

- Take a deep saucepan with a spout. Butter warmers work great for making tea! Add the water to it and let it heat.
- Once the water starts getting warm, add the tea, sugar, ginger and cardamom.
- Let it all come to a rolling boil. Add the milk.
- Let it boil and come to the surface of the pan, and immediately lower the flame to the lowest. Keep an eye on this – the tea will spill over super-fast!
- Repeat this process twice. Switch off the flame. (Another option is to skip adding the milk till after you've strained the tea into a mug.)
- Strain the tea with a tea strainer into a mug and you have yourself a rich, creamy and sweet Indian chai!

Chicken Biryani

Biryani is a layered meat and rice dish, rich with spices. It is a time intensive dish, but so delicious. This recipe is much loved in my house!

Ingredients

For the chicken marinade:

- Chicken - 1.15 lb
- Plain yogurt - 1 Cup
- Turmeric powder - ½ tsp
- Red chilli powder - ½ tbsp or to taste
- Salt - ½ tbsp or to taste
- Coriander powder - 1 tbsp
- Ginger garlic paste - 2 tbsp
- Long green chilli chopped - 4-5
- Onion, sliced - 1 large
- Mint leaves, chopped - 2 tbsp
- Cilantro, chopped - 2 tbsp
- Fried onions - 1 Cup
- Lemon juice - 2 tbsp

For the rice:

- Water - 2 & ½ litres
- Cinnamon stick - 1
- Cloves - 4-5
- Black peppercorns - ½ tsp
- Green cardamom - 2
- Star anise - 1
- Bay leaves - 2
- Salt - 1 & ½ tbsp
- Vinegar - 2 tbsp
- Basmati Rice - 500g soaked for 30 minutes

For cooking the chicken and layering:

- Vegetable oil - 5-6 tbs
- Cumin seeds - 1 tbs
- Cilantro
- Mint leaves
- Fried onion
- Yellow food color - ½ tsp
- Water 2-3 tbs

Chicken Biryani

Biryani is a layered meat and rice dish, rich with spices. It is a time intensive dish, but so delicious. This recipe is much loved in my house!

Directions:

- In a bowl add chicken, yogurt, turmeric powder, red chilli powder, salt, coriander powder, ginger garlic paste, green chilli, onion, mint, fresh cilantro, fried onion, lemon juice & mix well. Marinate the chicken for 30 minutes.
- In a pot add water, cinnamon stick, clove, black pepper corns, green cardamom, star anise, bay leaves, salt, vinegar & bring it to boil. (You can also add all the small whole spices to a small cheese cloth bag and add to the water).
- Add rice & let it cook until $\frac{3}{4}$ done (approx. 8-10 minutes). Strain & set aside.
- In a deep pot add cooking oil, cumin seeds, marinated chicken & stir fry for 2-3 minutes.
- Cover & cook on low flame for 10-12 minutes.
- Remove the lid and cook on high flame until oil separates. This will take about 15-20 minutes. Now turn the flame off.
- Take half amount of cooked chicken in a dish & reserve it for later use.
- Now add & spread half amount of boiled rice over the chicken in the pot, add the reserved cooked chicken over it. Sprinkle fresh chopped coriander, mint, and fried onion. Layer with the remaining boiled rice.
- Dissolve Orange food color in water and add it over the rice in clean lines. Layer with some more fried onions.
- Cover & steam cook on low flame for 8-10 minutes.
- Mix and serve!
- Note: Start with cooking the chicken first. You can also cook the chicken beforehand, or even the day before and store in the fridge.
- Serves 4. Time to cook: 1.5 to 2 hrs.