

# MASALA BOILED EGG SALAD

Makes ~4.5 cups | 30 minutes

This recipe circumvents the boiled egg taste and gives it a fragrant cumin ginger flavor. Feel free to add other vegetables like cucumber or avocado to the salad.

4 fresh eggs  
2 cups of salad greens (spinach or lettuces)  
1 medium tomato, cut into 1 inch chunks  
½ tsp salt  
pinch of red chili powder

2 Tbsp olive oil  
1 tsp cumin seeds  
½ cup of diced red onions  
1 tsp serrano pepper, minced  
juice from half a lemon  
pinch salt

## instructions

1. Bring the eggs to a boil and cook for 8-10 minutes. Turn off the heat and let the eggs rest in warm water for 15-20 minutes. Remove shell and slice into 4 pieces.
2. On a shallow serving bowl, spread the salad greens and scatter the tomato over it. Next spread the sliced eggs on the greens. Sprinkle salt and chili powder over the entire mixture.
3. Heat up the olive oil and pop the cumin seeds.
4. Add the diced red onions and serrano pepper and cook on medium heat for 3-4 minutes or until the onions are translucent.
5. Drizzle over the salad greens, add the lemon juice, toss and serve.

## ideas / variations

- Add sesame seeds or for nuttiness.
- Try lime juice instead of lemon.

