

# MASALA OMELETTE WRAPS WITH TOMATO CHILLI KETCHUP

GOES GREAT WITH...

A pot of chai for a weekend brunch!

EXTRAS  
#47

## ALSO WORKS A TREAT WITH...

- A finely chopped pepper or 2 finely chopped tomatoes in place of the onion

## RAISE YOUR GAME BY...

Adding some crispy bacon with the coriander!



[WWW.THESPICERY.COM/CURRYLEGEND](http://WWW.THESPICERY.COM/CURRYLEGEND)

# MASALA OMELETTE WRAPS WITH TOMATO CHILLI KETCHUP

Prep  
10 mins

Cook  
30 mins

Heat  


Serves  
4

Here we're combining two of our favourite Indian street foods, the kathi roll and the masala omelette, to create a fun and easy dish for breakfast or brunch. The eggs - coloured and flavoured with **HALDI BLEND** - are spiced up with a simple tomato chilli ketchup and fresh coriander to make an exciting and family-friendly treat.

8 **eggs** (any size)  
1 **onion** - finely chopped  
15g **bunch of coriander** - finely chopped  
4 large **tortillas** or **wraps**  
50g **tomato puree**  
1 **tblsp sugar**  
1 **tsp cornflour**  
2 **tblsp vinegar** (white wine or cider vinegar is best)

6 **tsp**



**HALDI BLEND**

2 **tsp**



**JEERA BLEND**

2 **tsp**



**METHI BLEND**

1 **tsp**



**MIRCHI BLEND**

- 1 Fry 2 tsp **JEERA BLEND** in 2 **tblsp** oil for 30 seconds or until the seeds just start to pop and jump around
- 2 Add the onion and  $\frac{1}{4}$  **tsp** salt then fry for 10 minutes or until soft. Remove from the pan and leave to one side
- 3 Mix 2 **tsp** **HALDI BLEND**, 2 **tsp** **METHI BLEND** and 1 **tsp** **MIRCHI BLEND** to make a curry powder
- 4 Boil 150ml water with the tomato puree, vinegar, sugar,  $\frac{3}{4}$  of the curry powder and  $\frac{1}{4}$  **tsp** salt for 5 minutes or until the liquid has reduced by  $\frac{1}{2}$ . Mix the cornflour with a splash of water and stir into the tomato mixture. Bring to the boil then remove from the heat and leave to one side
- 5 Whisk the eggs, 4 **tsp** **HALDI BLEND** and 1 **tsp** salt until fully combined
- 6 Heat a frying pan with 1 **tblsp** oil until very hot then pour in  $\frac{1}{4}$  of the egg mixture. Cook for 1 minute or until the egg has just started to set
- 7 Spoon  $\frac{1}{4}$  of the onion mixture over the egg and place a wrap on top. Cook for 2 minutes or until the omelette has set to the wrap, then flip and cook for 2 minutes or until the wrap is golden brown and the egg is cooked. Repeat for the remaining 3 wraps, stacking to keep warm
- 8 Serve each wrap rolled up with a sprinkle of coriander and a pinch of the remaining curry powder inside, and the tomato chilli ketchup on the side