

# Skillet Eggs with Garam Masala and Tomatoes

Total Time - 35 minutes

Prep Time - 10 minutes

Cook Time - 25 minutes



## Ingredients

2	tablespoons olive oil or coconut oil
1	medium onion, diced

2	garlic cloves, minced or finely grated
1	(1-inch) piece fresh ginger, finely grated
1	bay leaf
1	(2-inch) cinnamon stick (optional)
1/2	teaspoon ground cardamom (or 8 cardamom pods, lightly crushed with the flat side of a knife)
2	teaspoons garam masala
2	teaspoons ground coriander
1	teaspoon cumin seeds
1	teaspoon ground turmeric
1/4	teaspoon red-pepper flakes

1	(14-ounce) can cherry tomatoes (or diced tomatoes)
1	teaspoon kosher salt (such as Diamond Crystal), plus more as needed

6-8	large eggs, depending on how many fit in your skillet
1/4	cup chopped cilantro, for garnish

<https://cooking.nytimes.com/recipes/1025194-skillet-eggs-with-garam-masala-and-tomatoes>

Yield: 3 to 4 servings

## Instructions

1. Heat oven to 375 degrees.
2. Add the oil to a large cast-iron skillet or other oven-safe skillet over medium heat. Once the oil is hot, add the onion and a pinch of salt, and cook until tender and golden brown, 4 to 6 minutes.
3. Stir in the garlic and ginger, and cook until fragrant, about 30 seconds. Add the bay leaf, cinnamon stick (if using), cardamom, garam masala, coriander, cumin, turmeric and red-pepper flakes. Stir continuously for 30 seconds to 1 minute until spices are fragrant.
4. Add the tomatoes, 1 teaspoon salt and 1 cup water, and bring sauce to a boil over high heat. Reduce heat and simmer vigorously until the sauce has thickened, using the back of a spoon to crush the tomatoes, 6 to 8 minutes. Taste and add more salt as needed.
5. Carefully crack eggs over the sauce, and sprinkle lightly with salt. Bake uncovered for 8 to 10 minutes, or until the eggs are still soft but set. Serve sprinkled with more salt and chopped cilantro.

Like a mashup of shakshuka, eggs in purgatory and egg curry, this aromatic dish consists of jammy eggs cooked in a quickly made tomato sauce that's scented with cardamom, garam masala and cinnamon. Canned cherry tomatoes give this sauce an especially sweet flavor, but if you can't find them, canned diced tomatoes will also work. Although the sauce comes together quickly, you can make it ahead. It'll keep for at least three days in the refrigerator. Then bring it to a simmer just before cracking in the eggs. Serve with toast or over rice to catch every bit of runny yolk.

Featured in: The Egg Dish You Need to Make Right Now

<https://www.nytimes.com/2024/03/20/dining/egg-dish-easter.html>

### RG NOTES

- The last step took 9 minutes with six eggs
- The quantity of sauce is barely enough for six eggs

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