



## Ingredients for Bread Masala

- Oil ☐ 2 tbsp
- Onion ☐ 2 medium sliced
- Green Chilly ☐ 2 [slit]
- Ginger Garlic Paste ☐ 1 tbsp
- Turmeric Powder ☐ 1/4 tsp
- Chilly Powder ☐ 1 tsp
- Garam Masala ☐ 1 tsp
- Salt ☐ As needed
- Tomato ☐ 1 finely chopped
- Egg ☐ 2
- Pepper Powder ☐ 1/2 tsp
- Bread Slices ☐ 8
- Coriander leaves ☐ Some
- Lemon Juice ☐ Few drops



## Step 1 - Making Bread Masala

- ☐ Take a pan and pour 2 tbsp of oil into it. Keep the flame at medium heat.



- ☐ Add two medium-sized and sliced onions.



- ☐ Get two green chilly slits and add to it.



- ☐ Cook for a minute.



- ☐ Add 1 tbsp of ginger garlic paste.



- ☐ Add the required salt into it.



- ☐ Add 1 tsp of garam masala.



- ☐ Add 1 tsp of chilly powder.



- ☐ Add 1/4 tsp of turmeric powder.



- ☐ Saute well until the raw smell disappears.



- ☐ Mix it well.



- ☐ Put one finely chopped tomato.



- ☐ Cook for 2-3 minutes until the mixture, especially tomato, softens.



- ☐ Add two eggs into it.



- ☐ Add 1/2 tsp of pepper powder. Please wait for a minute and do not mix it immediately.



- ☐ Easily and quickly made Bread masala is ready for serving!



- ☐ Pour some drops of lemon juice into them.



- ☐ Finally, add some coriander leaves.



- ☐ Break them into small pieces, and those pieces into the mixture. Mix it well.



- ☐ Take eight bread slices.



- ☐ Mix it now and cook for two more minutes.

