curried egg valad



Method

Combine the sour cream, mayonnaise, coriander, and South Indian Curry Paste in a bowl and mix well. Add the eggs and toss gently and serve.

*Alter ingredient amounts to taste



Method

Combine the sour cream, mayonnaise, coriander, parsley and Madras Curry Paste in a bowl and mix well. Add the eggs and roasted potato or sweet potato and toss gently and serve.

*Alter ingredient amounts to taste



Ingredients

1 carton sour cream
½ cup mayonnaise
1 cup finely chopped fresh coriander
2-3 tbsp South Indian Curry Paste
600g shelled and chopped hard boiled eggs.



Ingredients

1 ½ carton sour cream
¾ cup mayonnaise
½ cup each diced fresh coriander and parsley
2-3 tbsp Madras Curry Paste
600g chopped hard boiled eggs.
1kg cubed oven roasted sweet potato or potato

