Ingredients

* 3 tsp. cumin seeds
* 2 tsp. caraway seeds
* ½ c. olive oil
* 4 onions, diced
* 2 oz. fresh ginger, peeled and minced
* 4 red chilies, seeded and finely chopped
* 1 tsp. turmeric, ground
* 1 tsp. cardamom, ground
* 2 tsp. tomato paste
* 10 tomatoes, peeled and diced
* 24 eggs – beaten
* 8 green onions, white and green parts thinly sliced
* 1 bunch cilantro, leaves chopped
* 2 tsp. red chili flakes
* Salt to taste

Procedure

1. First, toast cumin and caraway seeds until fragrant, about 1 minute.
2. Remove from heat and place in a mortar to grind.
3. Add sunflower oil and onion to the frying pan and cook until onion is soft (about 7 minutes).
4. Add fresh ginger and red chilies. Cook for an additional 3 minutes.
5. In a separate dish, combine turmeric, cardamom, tomato paste, tomatoes, and eggs.
6. Add egg mixture to the frying pan and cook, stirring constantly, until egg solidifies into scrambled pieces.
7. Top with green onions and cook for 2 more minutes. Set aside to cool, taste, and season with salt/pepper.
8. Serve and provide cilantro leaves and red chili flakes as an optional add-on at the service station.