



## **Healthy Bread Bhurji**

Serve: 4

Courses: Breakfast Variants: Pure Olive Oil

Proteins: Veg

## Ingredients:

- 1) 10 slices bread, cut into bite-sized pieces
- 2) 1 cup low fat yoghurt
- 3) 1/4 tsp turmeric powder
- 4) 1 tsp cumin seeds
- 5) 1 green chilli, slit
- 6) 1 tsp grated ginger
- 7) 1 tsp Figaro Pure Olive Oil
- 8) Salt, to taste
- 9) Coriander, for garnishing

## Methods:

- Step 1: In a bowl, combine the curds, turmeric powder and salt with 2 tablespoons of water and mix well.
- Step 2: Add the cubes of bread and mix till the bread is coated with the curd mixture.
- Step 3: Heat the olive oil in a non-stick pan and add the cumin seeds.
- **Step 4:** When they crackle, add the green chillies and ginger and sauté for a few seconds.
- Step 5: Add the bread mixture and sauté over low heat, stirring occasionally till the bread browns lightly.
- Step 6: Serve hot garnished with the coriander.