



Baghala Ghatogh

Preparation

1. Heat oil in a pan over medium heat. Stir in beans, dill, garlic and turmeric.
2. Add salt and pepper to above mixture, bring to boil. Reduce heat, cover to cook.
3. Scramble the eggs, wait 10 minutes.



Ingredients (serves 4)

Beans (trimmed, split)/ 500 gr.



Water / 3 cups (480 ml.)



Frying oil (As needed)



Garlic (crushed) / 5 colves (25 gr.)



Salt & ground black pepper (As needed)



2 Eggs

Dill (dried)/(8 gr.)



Turmeric (ground)/ 1 tea spoon. (3 gr.)

