



EGG COOKER RECIPES

Thanks for choosing this egg cooker from Tasty. Get started with these recipes to make your own freshly cooked meals!



CURRIED EGG SALAD LETTUCE WRAPS

Ingredients

4 hard-boiled eggs, peeled
2 tbsp mayonnaise (or Greek yogurt for lighter option)
1 tsp Dijon mustard
1 tsp curry powder
Salt & black pepper, to taste
1 green onion, thinly sliced
Lettuce leaves (romaine, butter, or iceberg) for wrapping

Optional add-ins

1 celery stalk, finely diced (for crunch)
A squeeze of lemon juice (for brightness)

Preparation

1. **Chop the eggs:** Roughly chop the hard-boiled eggs into small pieces.
2. **Mix dressing:** In a medium bowl, combine mayonnaise, Dijon mustard, curry powder, salt, and pepper.
3. **Combine:** Fold in the chopped eggs and green onion (plus celery if using). Taste and adjust seasoning.
4. **Assemble wraps:** Spoon the curried egg salad into lettuce leaves and serve immediately.

SPICED TOMATO & EGG CURRY (EGG MASALA)



Ingredients

5 hard-boiled eggs, peeled
2 tbsp oil or ghee
1 small onion, finely chopped
2 garlic cloves, minced
1-inch piece fresh ginger,
grated (or ½ tsp ground
ginger)
1 can (14 oz) crushed tomatoes
(or 2 fresh tomatoes,
pureed)
1 tsp ground cumin
1 tsp ground coriander
½ tsp turmeric
½–1 tsp chili powder (to taste)
½ tsp garam masala (optional,
for depth)
Salt, to taste
Fresh cilantro, for garnish

Preparation

- 1. Prep the eggs:** Slice shallow slits in each boiled egg (this helps them absorb flavor).
- 2. Fry the eggs (optional but tasty):** Heat 1 tbsp oil in a pan and lightly fry the eggs until golden on the outside. Remove and set aside.
- 3. Make the curry base:** In the same pan, add more oil if needed. Sauté onion until golden brown. Add garlic and ginger, cook 1 min.
- 4. Spice it up:** Stir in cumin, coriander, turmeric, chili powder, and salt. Cook until fragrant (30 sec).
- 5. Simmer sauce:** Add tomatoes and cook 8–10 min until thickened and rich. Stir in garam masala if using.
- 6. Add eggs:** Gently place boiled eggs into the sauce, spooning some curry over them. Simmer for 5 min so flavors meld.
- 7. Serve:** Garnish with cilantro and serve with rice or warm naan.



SAUTEED SPINACH & MUSHROOMS WITH POACHED EGGS

Ingredients

- 2 large eggs (for poaching)
- 2 cups fresh spinach, washed
- 1 cup mushrooms, sliced (cremini or button work best)
- 1 tbsp olive oil (or butter)
- 1 garlic clove, minced
- 2 tbsp Parmesan cheese, grated
- Salt & pepper, to taste
- Optional: crusty bread or toasted sourdough for serving

Preparation

- Poach the eggs using the Tasty electric egg cooker
 - See the appliance's instruction booklet for perfect poached eggs.
- Cook the vegetables
 - In a skillet, heat olive oil over medium heat.
 - Add mushrooms and cook until browned (5–6 mins).
 - Stir in garlic and cook 30 seconds.
 - Add spinach and sauté until just wilted.
 - Season with salt, pepper, and a sprinkle of Parmesan.
- Assemble
 - Divide spinach-mushroom mixture between two plates (or over toast if using).
 - Place a poached egg on top of each portion.
 - Garnish with extra Parmesan, black pepper, or even chili flakes if you like heat.



CLASSIC FRENCH OMELET WITH HERBS

Ingredients

2 large eggs
1 tbsp milk or cream
 (optional, for fluffiness)
1 tbsp butter
1 tbsp fresh herbs
 (parsley, chives,
 tarragon, or a mix),
 finely chopped
Salt & pepper, to taste

Preparation

1. See the appliance's instruction booklet for making an omelet using the Tasty Egg Cooker's omelet trays.
2. Measure the appropriate amount of water and pour into the base of the appliance.
3. Place the trays per the instruction book.
4. Whisk together 2 eggs, milk, fresh herbs (reserve some for garnish), salt, and pepper until smooth.
5. Pour into the omelet tray.
6. Place the omelet tray into the appliance per the appliance's instructions, plug in and allow to cook. The machine will stop once the water has evaporated from the warming base.
7. Slide onto a plate and top with fresh herbs.