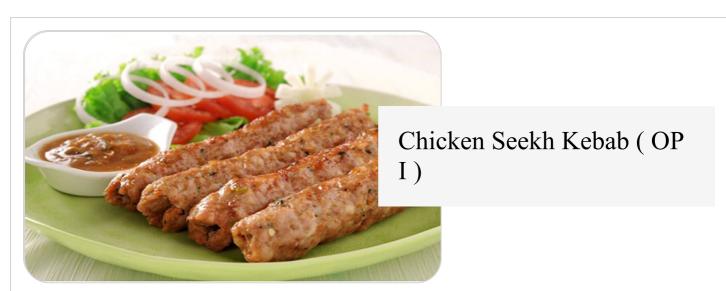


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Serving: 1 Non Veg

Ingredients

- 100 gms boneless chicken breast, minced
- ¹/₄ cup breadcrumbs
- 2 tbsp chopped coriander leaves
- $\frac{1}{2}$ tsp finely chopped green chillies
- 1 tsp dried chilli flakes
- Salt to taste
- 1/2 tsp red chilli powder
- 1/2 tsp garam masala
- 1/2 tsp roasted cumin powder
- 1/2 tsp coriander powder
- ¹/₄ tsp cinnamon powder
- 1/2 tsp lemon juice
- 1 tsp olive oil
- 2 nos. onions, finely chopped
- 1/2 tsp finely chopped garlic
- 1/2 tsp finely chopped ginger

Preparation Method

- 1. Heat oil in wok over medium flame, add the garlic and onions and sauté till brown. Add the garlic and ginger and stir.
- 2. In a big bowl combine the remaining ingredients, including the cooked onion, garlic and ginger mixture and mix till the spices are fully incorporated in the minced chicken
- 3. Then place the chicken mixture on skewers in the shape of kebabs.
- 4. Once you have made all the kebabs put them in the fridge for 1 hour.
- 5. Then light up your barbeque and grill the kebabs till light brown in colour from all sides.
- 6. Serve immediately with spicy green chutney.