



Chicken Seekh Kebab (OP I)

Serving: 1

Non Veg

Ingredients

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