



## Lasooni chicken kebabs

Serving: 1

Veg

### *Ingredients*

- 150 Gram Chicken (boneless, cube size)
- 2 tbsp Garlic, chopped
- 1 tsp Ginger Garlic Paste
- 2 pieces Coriander, chopped
- 1 tsp Green Chilli Paste
- 4 tbsp Curd
- 1 tsp Kaju Paste
- As per taste Salt
- 1/2 tsp Garam Masala
- 1/2 tsp Chaat masala
- 1 tsp Butter

### *Preparation Method*

- Marinate the chicken in curd. 2. Add chopped garlic, ginger paste, kaju paste and green chilli paste to the marination.
- Add some chopped dhaniya, salt as per taste and garam masala.
- Also add black salt, chat masala,
- Keep the marination aside for half an hour. Leave it overnight, if possible, for better absorption of flavours.
- Apply butter and then grill, preferable in a charcoal tandoor for 10 - 15 minutes.
- Serve hot.