



Kakori Kebab

Serving: 1

Veg

Ingredients

- Serves 1
- - $\frac{3}{4}$ cup peeled and grated doodhi
- - $\frac{1}{2}$ no. boiled and mashed potato
- 1 tbsp fine rava or besan
- -1 tsp ginger-garlic paste
- - $\frac{1}{2}$ tsp green chilli paste
- -1 tsp finely chopped green chillies
- -1 tsp roasted jeera powder
- -Salt to taste
- - $\frac{1}{2}$ tsp red chilli powder
- - $\frac{1}{4}$ tsp amchoor powder

Preparation Method

- 1. Mix all the ingredients making a slightly stiff mixture.
- 2. Press the mixture onto a metal skewer and press well using fingers.
- 3. Cook on a tandoor or a grill pan for about 8 to 10 minutes or till they turn golden brown in color from all sides.
- 4. Sprinkle with tandoori or chaat masala on the kababs and serve hot with mixed vegetable kachumber and green chutney