



Fish kebabs

Serving: 1

Non Veg

Ingredients

- Any white chunky fish : 150 grams
- 1 Tbsp lime juice
- Salt and pepper - according to taste
- curds 50 grams (hung curds)
- 1 Tbsp ginger and garlic paste
- 1 Tbsp garam masala powder
- 1 Tbsp kashmiri chili powder

Preparation Method

- Cut the fish fillet in into 5cm cubes. Toss in the lime juice, salt and pepper.2.Whip or beat the curd until smooth. Combine the rest of the ingredients and pour over the fish then leave to marinate for two hours.
- Thread the fish pieces onto skewers, and grill until done.Serve with salad or stir fry