



## Chicken Gilafi Kebab

Serving: 1

Veg

### *Ingredients*

- 150 gms chicken mince
- 1 onion, chopped
- 1 tomatoe, chopped
- 1 green capsicum, chopped
- handfull coriander leaves, chopped
- 2 green chilli, chopped
- Salt to taste
- 10 gms almonds, peeled
- 2 tbsp mint, chopped
- 1 tbsp red chili powder
- 1 tbsp garam masala powder
- 1 tbsp ginger garlic paste
- 1 tsp cumin / jeera powder
- 10 ml lemon juice
- 5 ml kewra water

### *Preparation Method*

- In a grinder add mince, onion, salt, red chili powder, garam masala, ginger garlic paste, cumin powder, lemon juice, coriander leaves, mint leave, green chilies, fresh cream, kewra water, and almonds.
- Grind all these ingredients well. Skewer the mince on to wooden skewers.
- Take chopped onion, capsicum and coriander leaves in a flat plate.
- Wrap these chopped vegetables around the kebabs.
- Bake them in oven at 180 degree for 8 to 10 minutes. Your Gilafi kebabs are ready to serve.
- Or you can even grilled on Tawa or pan using oil .