



Chicken shami kebabs (OP I)

Serving: 1

Veg

Ingredients

- 1/4 Cup chana dal
- 2 tsp oil
- 1 tsp cumin seeds
- 3-4 Cloves
- 1 sticks cinnamon
- 1 tsp coriander seeds
- 1 tsp ajwain
- 2 nos red chilli whole
- 1/2 tsp chilli flakes
- 150 gms boneless chicken
- 1 tsp salt
- 1 cup water
- 1 tsp ginger, finely chopped
- 1 Green chilli
- 1 tsp garlic, finely chopped
- 1/4 cup coriander leaves = Mint leaves , chopped
- 1 Egg

Preparation Method

- Soak 1 cup of chana dal for at least 30 minutes
- In a pressure cooker heat oil and add cumin seeds, cloves, black peppercorns, cinnamon, coriander seeds, ajwain, red chilli and chilli flakes. Saute for 1-2 minutes.
- Now add the soaked chana dal and mix thoroughly.
- Add the boneless chicken and salt. Bring to simmer, adding required quantity of water.
- Cook until all the water has evaporated and chicken is tendered.
- Let it cool for some time and then grind all the ingredients to a thick paste.
- In the paste add ginger, green chilli, garlic, coriander leaves and mint leaves. Mix all the ingredients to combine well.
- Now add the raw eggs liquid and mix thoroughly
- Using your palm make the kebabs of any desired shape and size, generally flat round shape.
- Now dipping in egg fluid shallow fry the kebabs from both sides till golden brown.Serve