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by Afsheen Arif

Chicken Seekh Boti

Ingredients

Chicken 1 kg or 20 pieces
Ginger garlic 1 tbsp heaped
Chili powder 1-1/2 tsp
Salt 1-1/2 tsp
Lemon juice 2 tbsp
Raw papaya 1 tbsp
Yogurt 2 tbsp
All spice 1/2 tsp
White cumin roasted & crushed 1 tsp

Preparation

1. Marinate chicken with ginger garlic paste, red chili powder, salt, lemon juice, raw papaya, yogurt, garam masala and white cumin and leave for 2 hours in fridge.
2. Then put in skewers and do BBQ.

Cooks Note