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Chicken Malai Boti



Ingredients

Chicken boneless 1/2 kg
Green chilies grinded 1 tbsp
Ginger garlic paste 1 tbsp
White cumin roasted 1 tsp
All spice 1/2 tsp
Coriander roasted 1 tsp heaped
White pepper 1/2 tsp
Crushed red pepper 1 tsp
Cream 2 tbsp
Yogurt 2 tbsp
Lemon juice 2 tbsp
Salt 1 tsp heaped
Almonds blanched 2 tbsp

Preparation

- 1 Marinate chicken with chopped green chilies, ginger garlic paste, white cumin roasted, whole spice, coriander roasted, white pepper, red chili powder, cream, yogurt, lemon juice, salt and almonds blanched for 2 hours in one bowl
- 2 Now put in skewers, do BBQ until they are ready.
- 3 Then put marinated mixture with help of brush, do more BBQ for 5 minutes.
- 4 Now brush with oil or ghee, until they become ready.

Cooks Note
