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Chicken Kebab

Ingredients

500g chicken kheema
1pc onion medium
2 green chillies
1/2 cup bread crumbs
Salt as per taste
1/2 tsp black pepper powder
Oil to fry
Coriander leaves, chopped
1/2 tsp garam masala powder

Preparation

- 1 Finely chopped the onion, green chillies and coriander leaves, transfer into a bowl.
- 2 Add minced chicken (Kheema) black pepper powder, garam masala and salt and mix well.
- 3 Add bread crumbs and mix well.
- 4 Heat a little oil in a pan, dampen your palms, take a little chicken mixture and make a thin cutlet shaped.
- 5 Placed them on pan and cook till the underside is golden.
- 6 Turn over and cook till the other side is equally golden.
- 7 Drain in an absorbent paper and serve hot.

Cooks Note
