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by Sunjata Menon

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