



# Chicken Kebab



3 servings



45 minutes

## INGREDIENTS

500gm boneless chicken  
coriander leaves  
mint leaves  
3 green chillies  
1 tbsp ginger paste (1 inch ginger)  
1 ½ tbsp garlic paste (7-8 garlic cloves)  
2 tbsp yogurt/curd  
1 ½ tsp. cumin powder  
2 tsp coriander powder  
2 tsp garam masala powder  
1 ½ tsp lemon juice  
Salt as required

## NOTES

For tasty smoky flavors barbeque the chicken instead of oven grill

## DIRECTIONS

1. For the paste, grind together coriander leaves, mint leaves, 3 green chillies, 1 tbsp ginger paste & 1 ½ tbsp garlic paste.
2. To the ground paste add 2 tbsp yogurt/curd and mix it well.
3. Add 1 ½ tsp cumin powder, 2 tsp coriander powder, 2 tsp garam masala powder and mix it well.
4. Take the boneless chicken cut in cubes and add in the paste
5. Add 1 ½ tsp lemon juice and salt as required.
6. Marinate by refrigerating for 3 to 4 hours
7. Before cooking, remove the chicken from the refrigerator an hour before.
8. You can thread the chicken pieces on an oven skewer and grill in a preheated oven at 150 degree Celsius. Brush with oil intermittently and cook on both sides.
9. Serve with green salad.

