

Chicken kebab chutney with roti served with pickled onion and coriander salad

Recipe for kebabs

- 1/2 kg Chicken mince
- Finely Chopped dhania
- 1/2 an onion Grated (remove juice)
- Handful of Chopped Spring onion
- 2 slices bread soaked in milk (drain bread in a sift to ensure all the liquid is removed)
- 1 finely Grated carrot
- 1 tsp crushed green chillies
- 1 tsp garlic
- 1 tsp lemon juice
- 1/2 tsp garam masala
- 1 tsp salt
- 1 tablespoon oil
- 1 tsp aromat
- 1/2 tsp black pepper
- 1 tsp robertsons chicken spice
- 1 tablespoon jalapeno sauce
- 1 tsp dhania powder
- 1/2 tsp baking powder
- 1 tsp lemon pepper

=====

Method:

- Mix all the above ingredients. Set aside for an hour. Heat 2 tablespoons of oil in a pan. I used a ice cream scoop to shape my kebabs and just dropped them into the pan from the scoop. Flattened the kebabs with a spoon. Fry on moderate heat until dark brown.(for the chutney

just fry kebabs till they are sealed and firm.

Tomato Chutney recipe

ingredients

- whole jeera
- 2 grated tomatoes
- 1 chopped tomato
- 1 heaped tsp garlic
- 1 dry red chilli
- 1 tablespoon lemon juice
- 1 medium onion chopped
- 1 green chillie slit
- +- 1 tsp kashmiri powder
- 1 tsp salt
- 1 heaped tsp dhania and jeera powder
- 1 tsp jeera(cumin) powder
- 1/2 tsp garam masala
- 2 tablespoon tomato paste
- Chopped coriander

=====

optional

- 1 tsp chilli flakes
- 1 tablespoon samoosa dip sauce
- 1 tsp red chilli paste

=====

Method

- In a pan, heat oil, add jeera and onions. Once onions are brown add garlic, grated and chopped tomatoes with spices. Add 1/4 cup water and simmer over medium heat. Add tomato paste and coriander. Add more water if required, adjust salt and spices. Add in your kebabs and cook on low for 10 mins. Garnish with Coriander.

Tips:

- I added milk and water to the chutney to give it a creamy texture and to weaken the texture so that the kebabs are drenched in the chutney.