

Spicy Chicken Skewers



Ingredients:

- ½ Kg chicken mince (thigh+breast)
- 1 medium size onion (finely chopped)
- ¾ cup Chatkhaar Green Chilli Sauce
- Salt to taste
- Oil as required (to grease grill pan)

Method:

- Mix all the above ingredients well and marinate for at least an hour in the refrigerator.
- Using small portions of mince, make thick log shape and pierce in the skewer.
- Refrigerate for another ½ hour.
- Heat a grilling pan on high.
- Grease generously with cooking oil.
- Place the skewers carefully on the pan and cook for at least 2-3 mins on each side until cooked through and good, dark charred marks appear. (avoid turning them again and again which may result in the breakage of the log)
- Serve hot with raita and naan.



Tips
& Tricks

For Raita:
Mix 1 cup yogurt with 4 tbsp Chatkhaar
Mint Chutney and a pinch of salt.