

Rohan's version of Parsi Chicken Kebab

Ingredients:

Chicken mince 200g

Potatoes boiled 100g

Chopped White onion x 1

Ginger garlic paste 1tbsp

Lemon juice from ½ a lemon

Salt to taste

Cumin & coriander powder - 1tbsp

Chopped coriander - 2 tbsp

Chopped fresh mint - 4-5 leaves

Kashmir chilli powder - 1tsp

Method:

*Mix all the ingredients together & marinate chicken mince for at least 2 hrs before a fry with oil .

2-3min on each sides on medium heat.