

Papa's Recipes

Chicken Kebabs

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What you need:

- 500g Chicken
- 2 tbsp Kebab Spice Mix
- 100g Onion
- 50g Red Pepper
- 50g Green Pepper
- 1½ tsp Garlic Paste
- 1 tsp Ginger Paste
- 1 tsp Lemon Juice

Instructions:

1. Mince the chicken and finely chop the onion, red pepper and green pepper.
2. In a bowl, mix all of your ingredients together thoroughly until well combined.
3. Take a small amount of the mixture and shape into a patty.
4. To cook, spray with a little oil before adding to your BBQ or griddle pan.
5. Turn the patty occasionally, continuing to cook until the kebab is cooked through.
6. Serve with a salad, fresh lemon wedges, and garnished with fresh coriander.

Did you know, the kebab mixture can also be used for making seekh kebab on skewers, simply shape the mixture around skewers instead of patty shapes.

