



## Indian Spiced Ground Chicken Kebab

### Ingredients:

- 1 pound ground chicken leg
- 1 pound ground chicken breast
- 1 tablespoon ginger garlic paste
- 2 teaspoons ground cumin
- 2 teaspoons ground coriander
- 2 teaspoons paprika
- 2 teaspoons turmeric
- 1 teaspoon cayenne pepper (optional)
- 1 ½ teaspoons kosher salt
- 2 onions, grated on a box grater
- 1 tablespoon pickled green chiles
- ½ cup fresh mint leaves, finely chopped
- ½ cup cilantro, finely chopped
- Rice and yogurt sauce for serving

\*Serves 8

### Directions:

1. In a large bowl, combine the meats, paste, spices and salt. Mix well and refrigerate for 2 hours.
2. Remove the meat from the refrigerator and place in a food processor with onions, chilies, mint and cilantro. Mix well.
3. Mold handfuls of the mixture, about ¾ cup, to form sausages around skewers. Make sure the meat is spread to an even thickness. Refrigerate until you are ready to cook.
4. Preheat your oven to 425 degrees. Bake skewers for 15- 20 minutes or until cooked through.
5. Turn on your broiler and broil for 1- 2 minutes until golden brown. Serve with rice and yogurt sauce