



Ingredients

750 g boneless chicken, cut into cubes
3 tbsp fresh lime juice
2 tsp salt
1/2 cup yogurt
1/4 cup sour cream
2 tbsp coriander leaves, chopped
2 tbsp ginger-garlic paste
1 tbsp garam masala
1 tsp red chilli powder
2 tbsp vegetable oil

Nutrients

Approx. calories per serving: 250 kcal

Procedure

Make the marinade by combining the salt, yogurt, sour cream, coriander leaves, ginger-garlic paste, garam masala and red chilli powder in a bowl. Mix well. Rub the chicken pieces with lime juice all over. Add them to the marinade and coat well. Let it marinate overnight in the refrigerator.

For kebabs heat up a 24 cm Regular unit on medium heat until the Thermo Indicator reaches the green mark. Reduce the heat and add a tbsp of oil. Thread the chicken pieces onto the skewers keeping 5" distance and place the kebabs inside the unit. Allow them to roast on either sides. Serve hot with coriander mint chutney.