



Chicken Seekh Kabab

"Chicken Seekh Kabab is a flavorful Indian-style chicken starter made with seasoned chicken, aromatic spices, fresh herbs and lemon. The kababs are cooked over high heat until tender and lightly charred, giving them a delicious smoky flavor. This Chicken Seekh Kabab recipe is easy to prepare at home and works well on a grill, grill pan or tandoor. Serve the hot kababs with mint chutney, onion rings and lemon wedges for a restaurant-style starter."

INDIAN

NON_VEG

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS	DIFFICULTY
30 min	20 min	50 min	4 People	Medium

INGREDIENTS (16 ITEMS)

- | | |
|---|---|
| ☐ Chicken
500g minced chicken | ☐ Ginger Garlic Paste
1 tbsp ginger-garlic paste |
| ☐ Lemon Juice
1½ tbsp lemon juice | ☐ Kashmiri Red Chili
1½ tsp Kashmiri red chilli powder |
| ☐ Red Chilli Powder
½ tsp red chilli powder | ☐ Garam Masala
1 tsp garam masala |
| ☐ Cumin Powder
½ tsp roasted cumin powder | ☐ Chaat Masala
½ tsp chaat masala |
| ☐ Black Pepper
½ tsp black pepper powder | ☐ Coriander Leaves
2 tbsp fresh coriander leaves, finely chopped |
| ☐ Green Chili
1-2 green chillies, finely chopped | ☐ Mustard Oil
2 tbsp cooking oil |
| ☐ Salt
Salt as required | ☐ Onion
1 medium onion, sliced into rings |
| ☐ Lemon
1 lemon, cut into wedges | ☐ Mint Leaves
Mint chutney for serving |

STEP-BY-STEP INSTRUCTIONS

1 Prepare the Chicken

Pat the chicken dry and cut it into evenly sized bite-sized pieces and mince it properly.

2 Prepare the Marinade

Combine ginger-garlic paste, lemon juice, chilli powders, turmeric, garam masala, cumin, coriander powder, black pepper, chaat masala, coriander, green chilli, oil, and salt.

3 Marinate the Chicken

Add the chicken and coat thoroughly with the marinade. Cover and refrigerate for 30 mins.

4 Prepare for Cooking

Bring the marinated chicken to room temperature for about 15 minutes and thread the pieces onto skewers.

5 Cook the Kababs

Preheat a grill, tandoor, or grill pan. Cook the chicken over medium-high heat, turning regularly for even cooking.

6 Char the Chicken

Continue cooking until the chicken is fully cooked and develops lightly charred edges.

7 Brush Butter

Brush the kababs with melted butter during the final few minutes of cooking.

8 Serve

Rest the kababs for 2-3 minutes, then serve hot with onion rings, lemon wedges, and mint chutney.

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