

MURGH MALAI MIRCH KEBAB

Preparation time 30 mins

Cooking time 20 mins

Ingredients

Fillet of Chicken- 150 gm

For marination

Chopped coriander leaves – 40 gm

Fresh green chillies- 1

Chopped garlic- 1 tea spoon

Chopped ginger- 1 tea spoon

Mozzarella cheese- 10 gm

Butter- 20 gm

Hung curd- 20gr

Sea salt- to taste or just a pinch

Cardamom powder- 2 gm or just a pinch

Double cream- 20 ml

Toppings:

Fresh red chillies

Grated pamesan

Chopped corriander

Method

1 .Blend the marination and marinade the chicken

2. Skewer them and keep aside

3 Heat a non stick pan and pan fry till 80% cooked

4.Arrange the slices of tomatoes, onions and the peppers on a baking tray, place the chicken on top and sprinkle some Parmesan on top.

5. Bake in the oven till the chicken gets cooked completely and becomes golden brown crust on top

Goes well as a starter with mint yogurt sauce



Chillies®
WEST END

