DietCloud – Recipe

Recipe Name: Chicken Sholay Kebab Recipe
Diet Type: Non-Vegetarian
Course: Appetizer
Cuisine: South Indian Recipes
Quantity:



Ingredients

Ingredient	Quantity
• 300 grams Boneless chicken - cut into chunks	4
• 4 sprig Curry leaves	
• 2 inch Ginger	
• 6 cloves Garlic	
• 2 Green Chillies	
• 1 tablespoon Rice flour	
• 3 tablespoons All Purpose Flour (Maida)	
• 1 tablespoon Gram flour (besan)	
• 2 tablespoons Kashmiri Red Chilli Powder	
• Salt - to taste	
• 1 teaspoon Sambar Powder	
• 1 teaspoon Cumin powder (Jeera)	
• 1 teaspoon Coriander Powder (Dhania)	
• Sunflower Oil - as required	

Preparation

• To begin making the Chicken Sholay Kebab Recipe, keep the boneless chicken cubes, washed and cleaned.

• Meanwhile, heat oil in a deep frying pan on medium-high heat.

• Once the oil is well heated, reduce the flame to medium-low.

• Top the Chicken Sholay Kebab with the crispy fried curry leaves and serve hot.

Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)