

Recipe Name: Hyderabad Chicken Shikampuri Kebab
Diet Type: Non-Vegetarian
Course: Appetizer
Cuisine: Hyderabad
Quantity:



Ingredients

Ingredient	Quantity
• 1/2 cup Hung Curd (Greek Yogurt) • 2 Onion - finely chopped • 4 Green Chillies - finely chopped • 2 tablespoons Coriander (Dhania) Leaves - finely chopped • 5 Mint Leaves (Pudina) - finely chopped • Salt - to taste • 500 grams Boneless chicken - cut into cubes • 1/2 cup Chana dal (Bengal Gram Dal) - soaked for 30 mins • 1-1/2 teaspoon Red Chilli powder • 1 teaspoon Turmeric powder (Haldi) • 1 tablespoon Ginger - grated • 1 tablespoon Garlic - minced • 2 tablespoons Coriander (Dhania) Leaves - finely chopped • 3 Mint Leaves (Pudina) - chopped • 2 Cardamom (Elaichi) Pods/Seeds • 1 inch Cinnamon Stick (Dalchini) • 4 Cloves (Laung) • 4 Whole Black Peppercorns • 1 teaspoon Ajwain (Carom seeds) • 1 Whole Egg - beaten • Salt - to taste • Sunflower Oil - for shallow frying	4

Preparation



- Cover the lid and cook till the chicken is done and the dal is soft cooked.
- Discard excess water since more water will ruin it.
- Add egg, chopped mint and coriander into the mixture and mix well.
- Keep aside.
- Meanwhile, take a bowl and prepare the filling by mixing the hung curd with finely minced onion, salt, green chili and coriander powder.
- Pinch a lemon size ball of the kebab paste and flatten it between your palms like a disc.
- Place a small filling of the hung curd and cover up the filling.
- Cover from all sides nicely and again flatten it to shape a disc and place on a tray lined with parchment paper.
- Heat a skillet or shallow frying pan with a little oil.
- Once the oil is hot, fry in hot oil till browned on a medium heat and flip to brown evenly on the other side too.
- Transfer the kebabs once shallow fried, on a kitchen napkin to soak excess oil.

Macronutrients

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