

Malai Kabab recipes

INGREDIENTS

- Chicken, boneless – 1 kg
- Ginger, crushed – 5 tsp
- Garlic, crushed – 5 tsp
- Lemon juice – of 2 lemons
- Salt – to taste
- Curd – ½ cups
- Cashew nuts, ground to a paste – 10 tsp
- Cheese, grated – 50 g
- White pepper powder – 3 tsp
- Green chillies, ground – 6
- Fresh cream – 5 tsp
- Salad oil – 5 tsp
- Cardamom powder – 1 pinch
- Salt – to taste
- Oil – as required



HOW TO PREPARE

- Combine the ginger, garlic, lemon juice and salt. Marinate the cleaned chicken pieces with the mix and keep aside for half an hour. Grill on a tava without any oil and keep aside.
- Combine the curd, cashew nut paste, cheese, white pepper powder, green chillies, fresh cream, salad oil, cardamom powder and salt to a paste.
- Toss the grilled chicken pieces with the spices paste.

Heat enough oil in a pan, put in the marinated chicken pieces and sauté till the chicken cooks enough.