

Chicken Kabab

Yield: 4 min
Total Time: 20 min

Recipe from: <https://www.recipeschoose.com/recipes/chicken-kabab-recipe-pakistani-style>

Ingredients:

- 2 1/4 pounds chicken
- 2 teaspoons ginger garlic paste
- salt to Taste
- 2 teaspoons corn flour
- 1 teaspoon chilli powder
- cooking oil for deep frying
- 1 3/4 ounces chicken Kabab Masala store bought
- 2 tablespoons curds / Yoghurt
- 2 1/4 pounds chicken
- 2 teaspoons ginger garlic paste
- salt to taste
- 2 teaspoons corn flour
- 1 teaspoon chilli powder
- cooking oil for deep frying
- 1 3/4 ounces chicken Kabab Masala store bought
- 2 tablespoons curds / Yoghurt

Nutrition:

1. Calories: 710 calories
2. Carbohydrate: 3 grams
3. Cholesterol: 345 milligrams
4. Fat: 28 grams
5. Protein: 106 grams
6. SaturatedFat: 7 grams
7. Sodium: 820 milligrams

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