

Reshmi Kabab With Marinated Chicken

Yield: 6 min
Total Time: 30 min

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

Ingredients:

- 1/2 cup almonds
- 1 cup coriander , fresh
- 2 onions large, chopped
- 2 tablespoons garlic paste
- 1 tablespoon ginger paste
- 1 dash salt to taste
- 1 lemon juiced
- 1/2 cup yogurt fresh, unsweetened, and should not be sour
- 2 1/4 pounds chicken boneless, cut into 2-inch cubes?
- 2 tablespoons butter oil

Nutrition:

1. Calories: 330 calories
2. Carbohydrate: 10 grams
3. Cholesterol: 125 milligrams
4. Fat: 15 grams
5. Fiber: 3 grams
6. Protein: 38 grams
7. SaturatedFat: 5 grams
8. Sodium: 210 milligrams
9. Sugar: 3 grams

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