

Low-Carb Chicken Seekh Kebabs

Yield: 6 min
Total Time: 90 min

Recipe from: <https://www.recipeschoose.com/recipes/indian-fried-kebabs-recipe>

Ingredients:

- 2 pounds ground chicken preferably thigh meat, 900 g
- 1 yellow onion large, grated, 150 g/ 5.3 oz
- 1/4 cup chopped cilantro roughly
- 2 cloves garlic minced
- 1 teaspoon cumin powder
- 1/3 teaspoon turmeric
- 1/8 teaspoon paprika
- 1 1/2 teaspoons sea salt
- 1 1/2 teaspoons ground black pepper
- 2 teaspoons chillies chopped, optional
- 1/2 teaspoon saffron dried, or 1/4 tsp saffron powder, optional
- 2 tablespoons fresh lime juice 30 ml
- 2 tablespoons extra virgin olive oil or melted ghee, 30 ml
- sumac optional
- lime wedges optional
- chilies optional
- fresh cilantro optional

Nutrition:

1. Calories: 290 calories
2. Carbohydrate: 6 grams
3. Cholesterol: 135 milligrams
4. Fat: 18 grams
5. Fiber: 1 grams
6. Protein: 27 grams
7. SaturatedFat: 4 grams
8. Sodium: 740 milligrams

9. Sugar: 1 grams

Thank you for visiting our website. Hope you enjoy Low-Carb Chicken Seekh Kebabs above. You can see more 20 indian fried kebabs recipe Discover culinary perfection! to get more great cooking ideas.