

Air Fryer Mutton Seekh Kabab

Yield: 8 min
Total Time: 55 min

Recipe from: <https://www.recipeschoose.com/recipes/indian-mutton-kebab-recipe>

Ingredients:

- 1 cup minced lamb
- 1 cup chopped red onion
- 1 large egg beaten
- 2 teaspoons ginger garlic paste
- 1 teaspoon red chili powder
- 1/2 teaspoon garam masala powder
- 1 teaspoon ground coriander
- 1/2 teaspoon ground turmeric
- 1 teaspoon gluten free starch, potato or corn
- 1 teaspoon salt
- 1 tablespoon chopped fresh cilantro
- 2 teaspoons olive oil

Nutrition:

1. Calories: 30 calories
2. Carbohydrate: 3 grams
3. Cholesterol: 25 milligrams
4. Fat: 2 grams
5. Fiber: 1 grams
6. Protein: 1 grams
7. Sodium: 310 milligrams
8. Sugar: 1 grams

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