

Mutton Shami Kebab

Yield: 10 min
Total Time: 120 min

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

Ingredients:

- 500 grams mutton boneless
- 1 cup chana dal /bengal gram
- 1/2 teaspoon turmeric powder
- 12 cloves garlic
- 2 1/2 inches ginger sliced
- 3 green chilies finely chopped
- 1 onion large, finely chopped
- 10 mint leaf
- 2 tablespoons coriander chopped
- salt as required
- 5 tablespoons oil adjustable
- 4 dry red chilies
- 1 teaspoon black pepper
- 5 cloves
- 1/2 inch canela
- 2 green cardamom
- 2 cardamom
- 1/2 teaspoon shahi jeera

Nutrition:

1. Calories: 220 calories
2. Carbohydrate: 17 grams
3. Cholesterol: 40 milligrams
4. Fat: 10 grams
5. Fiber: 5 grams
6. Protein: 16 grams
7. SaturatedFat: 1.5 grams
8. Sodium: 110 milligrams
9. Sugar: 3 grams

Thank you for visiting our website. Hope you enjoy Mutton Shami Kebab above. You can see more 19 shami kebab indian recipe Try these culinary delights! to get more great cooking ideas.