

Cocktail Kabobs (Kabab)

Yield: 32 min
Total Time: 85 min

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

Ingredients:

- 2 tablespoons vegetable oil
- 1 cup yellow onion finely chopped
- lamb
- 1 pound ground beef
- 1 1/2 teaspoons garam masala
- ground cumin
- 1 teaspoon salt or to taste
- 1/8 teaspoon ground cloves
- 1/4 cup chopped fresh cilantro finely
- 4 green chilies fresh mild, such as Anaheim, minced
- 1 egg
- 1 slice white bread crusts removed
- 2 tablespoons milk
- chutney Hot and spicy tomato, for serving, see related recipe at right

Nutrition:

1. Calories: 60 calories
2. Carbohydrate: 3 grams
3. Cholesterol: 15 milligrams
4. Fat: 3 grams
5. Protein: 3 grams
6. SaturatedFat: 1 grams
7. Sodium: 95 milligrams
8. Sugar: 2 grams

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