

Tandoori Style Pigeon Breast

Yield: 4 min
Total Time: 35 min

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

Ingredients:

- 8 pigeon breasts
- 4 cloves garlic
- 1 3/16 inches ginger piece of
- 1 teaspoon salt
- 1/2 teaspoon chilli powder
- 1 lemon
- 6 3/4 tablespoons Greek yoghurt thick
- 1 teaspoon chilli powder kashmiri red
- 1 teaspoon Garam Masala
- 1 teaspoon cumin seeds crushed
- 1 tablespoon vegetable oil

Nutrition:

1. Calories: 60 calories
2. Carbohydrate: 6 grams
3. Cholesterol: 5 milligrams
4. Fat: 4.5 grams
5. Fiber: 2 grams
6. Protein: 2 grams
7. SaturatedFat: 1 grams
8. Sodium: 610 milligrams
9. Sugar: 1 grams

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