

# Grilled Indian Pork Kabobs

Yield: 3 min  
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/pork-roast-recipe-indian-style>

## Ingredients:

- 1 pork roast bone-in sirloin, about 4 pounds, boned and cut into 1 1/2-inch cubes
- 2 red bell peppers large, seeded, deribbed, and cut into 1-inch squares, I used orange since they looked fresher at the grocer than th...
- 2 sweet onions large, such as Walla Walla or Vidalia, cut into 1-inch chunks
- 12 water 12-inch skewers, soaked in, for at least 30 minutes
- vegetable oil cooking spray
- 4 cloves garlic
- 2 tablespoons curry powder
- 1 tablespoon kosher salt
- 1 tablespoon ground cumin
- 1 tablespoon ground coriander
- 1/4 teaspoon cayenne
- 1/2 cup fresh lemon juice
- 2 tablespoons olive oil
- 2 tablespoons water

## Nutrition:

1. Calories: 220 calories
2. Carbohydrate: 32 grams
3. Fat: 10 grams
4. Fiber: 6 grams
5. Protein: 4 grams
6. SaturatedFat: 1.5 grams
7. Sodium: 2460 milligrams
8. Sugar: 15 grams

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