

Seekh Kebabs

Yield: 4 min
Total Time: 45 min

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

Ingredients:

- 1 cup cilantro finely chopped
- 3 tablespoons garam masala
- 1 serrano chile seeded and minced
- 2 cloves garlic minced
- 1 chunk ginger root peeled and finely minced
- 1/2 teaspoon salt
- 1 lime
- 2 cups plain greek yogurt
- 1/2 cup red onion minced
- 1/2 teaspoon salt
- 1/2 teaspoon ground black pepper freshly
- 1 pound ground lamb
- 1 cup mint finely chopped

Nutrition:

1. Calories: 430 calories
2. Carbohydrate: 14 grams
3. Cholesterol: 100 milligrams
4. Fat: 30 grams
5. Fiber: 3 grams
6. Protein: 24 grams
7. SaturatedFat: 14 grams
8. Sodium: 720 milligrams
9. Sugar: 8 grams

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