



Kebab with Tamarind Sauce

Ingredients

- 1 kilogram Minced Mutton
- 150 g Onion
- 1 bunch Coriander leaves, chopped
- 1 tsp Ground Garam Masala
- 0.5 tsp Ground Black Pepper
- 2 tsp Ginger and garlic paste
- 0.5 tsp Turmeric Powder
- 1 lb For Sauce:
- 1 tsp Vegetable Oil
- 1 tbsp Tomato Paste
- 6 Mediums Tomato
- 1 tsp Ground Garam Masala
- 1 tbsp Ginger and garlic paste
- 2 cubes MAGGI® Chicken Bouillon
- 2 tbsp Tamarind

Instruction

1. For the kebabs
2. Combine all ingredients for the kebabs. Make sure to squeeze out the onion juice and keep it aside.
3. Allow the mixture to rest for 1 hour. Slice it into 10 cm patties and bake them in a preheated oven until fully cooked.
4. For the sauce
5. Heat vegetable oil and fry tomato paste and tomatoes, garam masala and ginger-garlic paste until tomatoes are fully cooked.
6. Add MAGGI® Chicken Bouillon cubes and reserved juice from the onions.
7. Add tamarind water and cook for an additional 2 minutes until the sauce becomes slightly thick.

Nutrition

Carbohydrates	9.66 g
Energy	217.59 kcal
Fats	5.09 g
Protein	34.83 g

30 Minutes

6 Servings