



Tangdi Kebab

Serve: 4

Courses: Main Course

Variants: Pure Olive Oil

Proteins: Non Veg

Ingredients:

- 1) 6-8 chicken drumsticks.

First marinade:

- 1) 1/4 tsp turmeric powder.
- 2) 1/4 tsp cumin powder.
- 3) 1/4 tsp garam masala.
- 4) 1/2 tsp kashmiri red chilli powder.
- 5) 1/2 tsp coriander powder.
- 6) 1/2 tsp ginger-garlic paste.
- 7) 1 tbsp fresh lemon juice.
- 8) Salt, to taste.
- 9) 1 tsp Figaro Pure Olive oil.

Second marinade:

- 1) 1 tsp Figaro Pure Olive Oil.
- 2) 2 tbsp thick yogurt.
- 3) 1 tsp mint leaves, grounded.

Methods:

Step 1: Make 1-2 slits in each of the the drumsticks.

Step 2: Rub each drumstick with the first marinade till completely coated. Keep aside for 30 minutues.

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Customer care no. 18001030494

E-mail: india@deoleo.com Website: www.figarooliveoil.com

Step 3: Coat each drumstick with second marinade. Refrigerate for 15-20 mins.

Step 4: Pre-heat oven. Arrange drumsticks on baking tray and bak for 30-35 minutes or till completely done at 200 Â°C.

Step 5: Garnish with chaat masala and lemon juice.

Step 6: Serve with mint chutney and onion slices.

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