

Vegetable Kebabs

Recipe by Nila Chandarana



Makes 8-10 kebabs

Ingredients

- 3 medium potatoes.
- 250g Sweet potatoes
- 100g Paneer (Indian cheese)
- 1 grated carrot
- 100g Cauliflower cut into small floret
- 1/2 cup bread crumbs.
- 1/2 teaspoon olive oil
- 1 teaspoon garlic paste
- 1/2 teaspoon ginger paste
- 1/2 teaspoon red chilli powder
- 1/2 teaspoon chaat masala,
- 1/2 tea spoon amchur powder(dried mango powder)
- salt to taste
- Pre- soaked kebab skewers

Method

1. Boil potatoes and sweet potatoes and cauliflower and mash it.
2. Grate the paneer and carrot, mix potato, sweet, potato and bread crumbs together
- Boil potatoes and sweet potatoes and mash it.
2. Grate the paneer and mix potato, sweet, potato paneer and bread crumbs together
3. Add the rest of the spices and add the olive oil
4. Mix them very well and shape the mixture into kebabs
5. Feed the mixture around the kebabs the skewer
6. Cook in oven for 10 minutes or you can shallow fry
7. Serve with any chutney of your choice.