

# Turkey Kebabs



## Ingredients

- 500g turkey mince
- 1 medium onion, minced
- ¼ green pepper, finely diced
- ¼ red pepper, finely diced
- handful of fresh coriander, finely chopped
- 1 tsp cumin seeds, ground
- 1 tbsp corn flour
- 1 tsp pink salt (or chaat masala)
- 1 tsp chilli powder
- 1 tsp garam masala

## Method

- 01** Blitz the onion in a blender until fine (not paste) or dice very finely.
- 02** Mix together the turkey, onion, peppers, coriander, all the spices and corn flour. Combine it together with your hands if it feels too wet add a little more cornflour.
- 03** Refrigerate it for an hour or so, meanwhile soak your wooden skewers.
- 04** Form the mixture into flat oval shapes in your hands about 1-2cm thick. Hold the meat flat on your hand and thread the skewer into the meat and place on a plate. This should make 8-10 skewers. (You can refrigerate the mixture again if it becomes too loose and hard to work with).
- 05** Refrigerate the kebabs until you are ready to cook them.
- 06** Heat a large frying pan with a little oil and gently pick up the meat (not the skewer) of a kebab. Place it in the pan and cook for 3-4 minutes each side until golden.



## More on this recipe

<http://www.harighotra.co.uk/turkey-kebabs-recipe>