



CHICKEN KEBABS MARINATED WITH TAMARIND DATE CHUTNEY

INGREDIENTS

500gms Chicken Tenderloins
2 Tbsp Tamarind Date Chutney
2 Tbsp Greek Yoghurt
1 Grated Medium Size Onion
3 Tbsp SATHYA Chilli and Garlic Infused Olive Oil
Salt to taste



METHOD

Cut chicken in cubes of desired size and put in a bowl.

Mix with yoghurt, tamarind date chutney and grated onion with pinch of salt and keep it in fridge for 2 hours or so.

Take a frying pan and heat the oil in pan. Put the marinated chicken and fry till brown and then serve.

You can have this on skewers over a BBQ as kebabs and serve over mash potato or with a nice green salad.

For more delicious recipes visit our website www.sathyaoliveco.com