

# Egg Kebab



## Ingredients

*For the kebab:*

- 4 Hard boiled eggs
- 2 tsp Gram flour
- 1 tbsp Coriander
- 1 small Red Onion
- 1 handful Wholemeal breadcrumbs
- 2 Green chillies
- ½ tsp chilli powder
- ½ tsp black pepper
- 1 tbsp water

*For the chutney:*

- Large bunch of coriander
- 3-4 Mint leaves
- 2 tbsp Lemon juice
- 2 Green chillies

## Method

*For the kebab:*

- Hard boil the eggs and grate them into a medium bowl.
- Chop the chillies, onion, mint and coriander.
- Combine all the dry ingredients together.
- Mix well, add water and knead to a smooth dough (if it is a little dry, add more water).
- Divide the dough into 10-12 individual pieces.
- Shape each piece into medallions (kebabs).
- Brown the kebabs in a non-stick pan/griddle until crisp and golden brown in colour.

*For the chutney:*

- Place all the ingredients in a blender and blend.
- Add water to the chutney if the consistency is too thick.

