

## Tamarind Chicken Koftas

Serves 2

Ingredients:

- 1/2 kg. Ground chicken
- 3 tbsp. Himalaya Tamarind Honey Dip
- 1/2 cup bread crumbs
- 1 tablespoon Himalaya Gourmet Tikka masala (optional)
- 1 egg.
- Salt to taste

**Method:** Mix all the ingredients and form into tiny balls. Place on foil and bake for 10 minutes. Remove from oven and shake them gently, so that the balls are moved from its original position. Return to oven and continue to bake for 5 minutes. Serve hot on tooth picks with cherry tomatoes or grapes attached to the end. You could prepare this recipe with ground turkey or veal.