

Tandoori Chicken boulettes (Koftas)

Serves 4

Great as an appetizer or as an entree

Ingredients:

- 1/2 kg. Ground chicken
- 2 tbsp. Himalaya Tandoori Masala
- 1/2 cup bread crumbs
- 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 grapes attached to the end.