

Chicken/ Turkey cutlets

Serves 4

Ingredients:

- ½ kg. ground meat
- 2 tbsp Himalaya Gourmet Tikka masala
- ½ cup bread crumbs
- 1 finely diced spring onion
- 1 finely diced tomato
- 1 egg
- 1 tsp salt
- 1 tbsp lemon juice
- 1 cup bread crumbs for coating.

Vegetable oil for frying

Method: Mix all the ingredients except 1cup bread crumbs. Form into mini balls in the palm of your hand. Flatten to make a perfect round. Roll in bread crumbs. Fry in two batches. Wipe pan with a paper towel before changing oil in between batches. Serve with Himalaya Gourmet Tamarind Honey Dip.