

SERVES 4



NEPAL



1 kg boneless chicken breasts chopped into cubes
melted butter, for basting
skewers (soak overnight to prevent burning)

for the marinade

1 teaspoon curry powder

1 tablespoon oil

3 fresh red chillies, crushed

1 tablespoon finely chopped fresh coriander

1 teaspoon grated lime zest

$\frac{1}{2}$ tablespoon turmeric

$\frac{1}{4}$ teaspoon grated nutmeg

$\frac{1}{4}$ teaspoon szechuan pepper

$\frac{1}{2}$ cup yogurt

1 teaspoon garlic paste

1 teaspoon ginger paste

salt and pepper

CHICKEN SEKUWA NEPAL



Combine all the ingredients in a large bowl and mix well.

Marinate chicken cubes for at least 3 hours or overnight.

Pat dry marinated chicken pieces and thread on bamboo skewers.

Grill until cooked through, frequently turning and basting with the melted butter.



ShelterBox