

Turkey and Guinea Fowl Kebabs Recipe

Ingredients: Makes 12

50g raw cashews
1 large egg
50g mild Cheddar cheese, cut into small chunks
2.5cm piece root ginger, roughly chopped
3 large garlic cloves, roughly chopped
350g turkey breast fillets, roughly chopped
350g guinea fowl, roughly chopped
1 onion, roughly chopped
1 teaspoon salt
1 tablespoon ground coriander
1 teaspoon garam masala
2 fresh red chillies, finely chopped
1 tablespoon chopped fresh mint leaves
15g coriander leaves and stalks, chopped
50g butter melted

Method:

Preheat the grill to high and line pan with foil, then brush with some oil. In a food processor blend together the cashews, egg, cheese, ginger and garlic. Add the meat, onion, salt and the spices. Blend until everything is well incorporated. Transfer the mixture to a large mixing bowl and add the chillies, mint and coriander. Don't be tempted to put these ingredients in the processor. Using them this way creates a spectacular appearance for the kebabs. Divide the mixture into 12 equal-sized portions and form each into a sausage shape. Arrange the kebabs on the prepared grill pan and brush them generously with some of the melted butter. Grill approximately 13cm below the heat source for 5-6 minutes. Turn them over, brush with the remaining melted butter and grill for 3-4 minutes. Remove and serve.

[asian_free_recipes_download][/[asian_free_recipes_download](#)]