

Beetroot Kebabs

Prep time: 20 minutes.

Cook time: 20 minutes.

Serves: 5 persons.

INGREDIENTS

- 1-piece beetroot {big size}
- 1/2 cup-soaked chickpeas
- 1/2 cup peanut {roasted and crushed}
- 5-6 cloves of garlic crushed

METHOD

1. Boil the beetroot with the skin.
2. Peel the skin and grate it.
3. Boil the soaked chickpeas and mash it.
4. Now combine the grated beetroot, mashed chickpeas, crushed peanuts, garlic and salt.
5. Make small flat balls and roast it on a pan with little oil.
6. Garnish it with onion ring and coriander.

ACHARI DIP WITH THE KEBAB

1. For the dip you will need 1 cup hung curd and the oil and masala of the achaar.
2. In the hung curd add any achaar preferably aam ka achaar ka masala.
3. And serve it with the kebabs.

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