

Kebab Chutney

Ingredients

Yield: 4 Portion

- 12 kebabs
- 1 onion, finely diced
- 4 green chilli, sliced
- 1 tomato, diced
- 2 tsp Thornleigh Curry Spice Mix
- 1 tbsp cooking oil
- Salt to taste
- Fresh parsley

Instructions:

1. Cook the kebabs in a frying pan until fully cooked.
2. Heat the oil in another saucepan.
3. Sauté the onions and chilli.
4. Add the curry spice mix.
5. Stir in the tomato and cook into a thick chutney.
6. Add the cooked kebabs.
7. Season with salt.
8. Simmer for 2-3 minutes.
9. Garnish with parsley.
10. Serve with naan, roti or rice.
- 11.

Best Paired with Thornleigh Merlot