



One of my favorite snacks of all time, with a #ktwist that you will fall inlove with! My mini kenyan style kebabs with the flavors of garlic and cumin will be your fave! <3



Ingredients

300g of minced beef	1 teaspoon of black pepper
1/2 a cup of bread crumbs	1 teaspoon of cumin
1 cup of chopped spring onion	1/2 a teaspoon of thyme
1 red onion, diced	3 eggs
1/2 a cup of dania stems	5 cloves of garlic, minced

Method

First, put the onions plus dania stems to cook. Once softened and fragrant. Remove from the heat, and set aside.

In a bowl, add the meat, followed by the eggs, breadcrumbs, the cooked onions, the thyme, cumin and pepper. Mix everything once completely combined. Roll them into sausage shaped pieces and set aside.

For the egg mixture, crack your eggs in a bowl, and whisk them together with your minced garlic. Dip the kebab and once coated, fry in some oil on medium low heat. Dip the cooked kebab again and repeat the process for about three times until the coating is thick and crispy. Remove from the heat and serve with your favorite condiment.



SERVE WITH: with whatever you fancy, my love!

This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/mini-kenyan-style-kebabs/>

Video: https://youtu.be/2Gd_cVL2gvw