

CHICKEN LOGS

INGREDIENTS

- 1 cup chicken fillet (cubed)
- 1 cup rice (boiled)
- 3 boiled eggs
- 1 tsp. green chillies
- salt to taste
- 1 tbs. Lemon juice
- dhania
- bread crumbs
- 1 beaten egg

METHOD

Add chicken, green chillies, garlic, salt to pot. Add 1 cup water and cook. Once cooked, remove from stove and leave to cool. Shred chicken cubes. Add rice, grated boiled eggs and dhania to shredded chicken. Mix well. Roll into logs. Dip in egg and roll in bread crumbs. Fry in hot oil and golden brown.

Serve with chutney and lemon juice.