

Bombay Skewers!

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Aug 23, 2021

These curry kabobs using our Bombay curry are bomb-bangin'! We used tofu for these saucy skewers but feel free to freestyle with protein of your choice.

Serves:

5

Prep Time:

25 min

Cook Time:

15 min

Calories:

385

Ingredients

Measurement	Ingredient
14 oz	Block Tofu cut into 1" pieces
1 Large	Red Onion cut into 1" pieces
1	Red Bell Pepper cut into 1" pieces
1	Green Bell Pepper cut into 1" pieces
1 tbsp	Red Chili Powder
1 tsp	Garam Masala
	Lime Juice
	Salt to taste
	Fresh Mint
1 tub	Bombay Bitchin' Sauce

Method

1. In a large mixing bowl add Bombay Bitchin' Sauce, red chili powder, and garam masala. Mix mix mix!
2. Then add tofu, bell peppers and onion and mix well to coat curry marinade evenly.
3. Chill in the fridge for at least 2 hours
4. Assemble the curry marinated tofu, peppers and onion on skewers alternately. We did pepper + onion + tofu + onion + pepper x2
5. Cook them on a lightly greased preheated grill on all sides until well done.
6. Drizzle with extra Bombay for Bitchin'ness!

7. Garnish with mint!