

# Tangy Mushroom and Broccoli Grill

Total Time: 50 minutes

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## Instructions

1. Wash the broccoli and mushrooms well
2. Make the marinade by mixing chili powder, amchur powder, garam masala, turmeric powder, salt, ginger, and garlic paste in a medium size bowl or plastic bag
3. Marinate the mushrooms and broccoli and set them aside in a refrigerator for 20 to 30 minutes
4. Assemble the mushroom and the broccoli with a toothpick/skewer
5. Grill until they are done
6. Serve them with mayonnaise or a yogurt dip made from yogurt, onions, and coriander

## Ingredients

- 2 packs of button mushrooms (10 to 15, preferably the same size)
- 1 cup of broccoli florets (same amount and size as mushrooms)
- ½ teaspoon chili powder
- ½ teaspoon amchur powder (dry mango powder)
- 1 teaspoon garam masala (optional)
- 1 teaspoon ginger paste
- 1 teaspoon garlic paste
- Pinch of turmeric