



Chicken Kebab Rolls

Ingredients:

500g chicken mince
2 tablespoons Mama Dor's Lamb Kebab Spice Blend
1 onion, very finely chopped
1 green chilli, very finely chopped
Handful fresh coriander, very finely chopped
1 egg
8 round flatbreads
Extra virgin olive oil

Method:

In a bowl, mix all the ingredients apart from the flatbreads. Portion into eight equal portions.

Taking one flatbread at a time, add a portion of the flatbread and spread into the flatbread so the mince is thinly covering the surface.

In a large frying pan, add the oil and heat. Add the flatbread, mince side down and lower the heat. Add the lid, leaving the mince to cook for about 5mins until the mince is cooked and crispy. Turn the flatbread over to allow the other side to crisp up slightly.

Remove, and serve as a roll with salad, and a raita. These can be served cold too.