



NO FUSS, HEALTHY DONNER KEBAB

Ingredients:

500g lamb mince

2 tablespoons Mama Dor's Lamb Kebab Spice Blend

One egg

Method:

Add all the ingredients into a bowl and mix well. Shape into a loaf shape, packing it tightly. Wrap in tin foil, again tightly.

In the bottom of a slow cooker, add four pieces of bunched up foil (so it acts as raiser) and place your mince parcel on top. Cook on a medium heat for 4-5 hours.

Slice as you would a donned kebab and serve with a Greek salad

Mama Dor's Kitchen
www.mamadorskitchen.co.uk
hello@mamadorskitchen.co.uk