



LAMB KEBAB

Heat Rating: Mild

Serves 4

Ingredients:

2 tablespoons of Mama Dor's Lamb Kebab spice blend

500g mince (lamb works best)

1 egg

Method:

In a large bowl, mix all the ingredients together - ideally with your hands! Once mixed, shape into long oblong shapes (like a sausage) and line on a plate. Cover with cling film and leave in the fridge for at least an hour for the shape to hold.

When you're ready to cook, heat a deep frying pan with a little oil. Once the oil is hot, add the kebabs and cook on each side for 3-4 mins until cooked throughout. Serve with warm flatbreads, yoghurt and a refreshing salad.

Alternative Uses:

This blend will work well with any mince; beef, pork, turkey or even chicken if you can find it. Shape into patties for burgers instead of a kebab shape

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