

# St. Paul's Cooking Class Crew

## Homemade Doner Kebab

**Prep:** 30mins

**Cook:** 10-30mins

**Serves:** 4

### Ingredients

- 1 tsp rapeseed oil
- 400g/14oz lean lamb mince (5% fat)
- 2 garlic cloves, crushed
- 1 tsp ground cumin
- 1 tsp ground coriander
- ½ tsp onion powder
- ½ tsp smoked paprika
- ½ tsp sea salt
- ½ tsp freshly ground black pepper

### To serve

- 4 brown pittas
- ½ iceberg lettuce, finely shredded
- ¼ red cabbage, cored and finely shredded
- ½ red onion, thinly sliced
- 1 red pepper, sliced
- 2 tbsp chilli sauce
- 4 tbsp low-fat plain yoghurt
- 2 tbsp pickled chillies (optional)

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## Homemade Doner Kebab Cont...

### Method

1. Preheat the oven to 200C/180C Fan/Gas 6. Brush the oil over a 1kg/2lb 4oz loaf tin.
2. Tip the mince into a large bowl, add the garlic, spices and seasoning and mix with your hands until smooth. Press into the loaf tin and bake for 20 minutes. Set aside until cool enough to handle.
3. Meanwhile, warm the pittas in the oven for 5 minutes.
4. Turn the meat out of the tin and slice the kebab lengthways into thin strips. Open up each pitta to create a pocket and pile in the salad ingredients and meat. Add chilli sauce and yoghurt, plus pickled chillies if using.