

## Lamb Doner ☐ Kebab and Sides



| Serves          | Prep Time | Cooking | Total Time | Calories        |
|-----------------|-----------|---------|------------|-----------------|
| <b>4 people</b> |           |         |            | <b>279 kcal</b> |

### Stuff that's in it:

- 400G Lamb Mince
- 2 Tsp Garlic Granuals
- ½ Tsp Cumin
- ½ Tsp Ground Coriander
- 1 Tsp Chilli Powder
- 1 Tsp Paprika
- 1 Egg
- Salt And Pepper

### What you do:

Add the mince meat and all the ingredients to a large bowl and mix until combined well.

Shape into a sausage and pop in fridge for as long as possible.

When ready to cook, pre heat the oven to 190°c

Wrap the meat in foil tightly and scrunch at each end. Bake for around 25 minutes , remove the foil and pop back in for 20 minutes to brown

Remove, let cool slightly then slice into thin strips lengthways.

Serve with Turkish slaw and salad on warm pita breads.

Slaw and pita bread recipe in group too.

### **Nutrition**

- Carbs: 2g
- Fat: 21g
- Protein: 19g

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