



Homemade doner kebab

Serves 4-6
Prep 20 minutes
Cooking 25 minutes

Ingredients

500g pack of mince lamb
2 garlic cloves crushed
3 tsp of curry powder
Pepper to taste

To serve:

Selection of salad - lettuce/
red cabbage/red onion/
grated carrot
Pitta bread
Chilli sauce
Yoghurt

Method

1. Heat the oven to 200°C, line a 2lb loaf tin with greaseproof paper.
2. Mix the lamb with the curry powder and garlic and season until well mixed. Press into the loaf tin and bake for 25 minutes.
3. Once cooked turn the meat out of the tin and slice lengthways into very thin strips.

To serve:

1. To make your own homemade kebabs, split open a pitta and fill with salad of your choice. Add the meat and top with chilli sauce and yoghurt.

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