

Seitan Doner Kebab



Servings	Total	Prep	Cook
4	27 min	20 min	7 min

(1 sandwich per serving)

Ingredients

Seitan

- 14 oz (400 g) [seitan](#)
- 1 Tbsp (15 mL) vegetable oil, plus more as needed
- 2 tsp (5 g) [chicken spice mix](#)

Tahini garlic yogurt

- ⅓ cup (80 mL) unsweetened soy yogurt ✓
- 1 Tbsp (15 mL) [tahini](#)
- 1 garlic clove, crushed
- ¼ tsp salt

Herby mayo

- ½ cup (120 mL) [vegan mayonnaise](#)
- 2 Tbsp (2 g) fresh mint leaves
- 2 Tbsp (2 g) fresh dill
- 1 tsp (5 mL) fresh lemon juice
- 1 tsp (5 mL) [agave syrup](#) (optional)
- ¼ tsp salt

Spicy ketchup

- 2 Tbsp (30 mL) ketchup

- 1 Tbsp (15 mL) harissa paste, or less for less spicy ✓
- 1 tsp (5 mL) pomegranate molasses ✓

Assembly

- 1 Turkish pide bread, cut in quarters[†] ✓
- ¼ head iceberg lettuce, shredded ✓
- 1 medium tomato, sliced
- ¼ cucumber, sliced
- ¼ small red onion, thinly sliced
- 4 pickled pepperoncini peppers (optional) ✓

Directions

1. Thinly slice the seitan.
2. Add the seitan, oil, and spice mix to a large pan and fry over medium-high heat until golden to your liking.
3. Mix the tahini garlic yogurt ingredients in a small bowl.
4. Blend the herby mayo ingredients in a small food processor. Alternatively, finely mince the herbs and mix in with the remaining ingredients.
5. Mix the spicy ketchup ingredients in a small bowl.
6. Optional step: press the bread in a preheated grill pan.
7. Slice the bread open to create a pocket. Smear the herby and hot sauces on each side of the bread, and fill with the seitan and veggies.
8. Serve with a pepperoncini pepper on the side, and drizzle with the tahini garlic sauce. Enjoy!

Notes

- [†] We used a version of pide called Ramazan pidesi, a thicker round pide.

Storage

- Assembled sandwiches are best enjoyed immediately.
- The components can be stored separately in airtight containers in the fridge for up to 2 days.

