

Not Empie's Doner Kebab

*An easy one to make, simply combine all the ingredients into a loaf tin and cook!
Another 3G-Gregg effort from Eat Well for Less. Best to let the meat rest for 5 minutes or so before attempting to slice or it falls apart.... Good for a post-saloon on a Friday night and cheaper than the Kash!*

Ingredients

500 g lean lamb mince
Ground cumin, 2 teaspoons
Onion powder, 1 teaspoon
Smoked Paprika, 2 teaspoons
Ground Coriander, 2 teaspoons
Chilli powder, 1 teaspoon (less if you don't want it hot – can add chili sauce later)
Crushed garlic, 3 cloves
Salt and pepper

For salad:

2 peppers, sliced
½ red cabbage, sliced
1 red onion, thinly sliced
Iceberg lettuce, shredded

Pitta bread, warm in an oven wrapped in foil for 5 min
Natural Yoghurt
Chili Sauce
Jarred jalapenos

Method

Add all of the ingredients for the doner meat to a large bowl and mix well. Pat the mixture down into a loaf tin, and bake in a fan oven at 180 °C for 25 min. Allow to rest, and pour off any excess fat (not down a sink!). Slice thinly and serve with the mixed salad, yoghurt or chili sauce (or both!) and the jarred jalapenos.