

Homemade doner kebab Free Recipe 10042025

### **Description**

## Recipe Homemade doner kebab

Make your own takeaway doner kebab with no fuss. This homemade kebab is ready in 30 minutes, ready to top with your favourite salads and pickles.

Equipment: you will need a 1kg/2lb 4oz loaf tin

Each serving provides 386 kcal, 29g protein, 35g carbohydrates (of which 6g sugars), 13g fat (of which 6g saturates), 7g fibre and 2g salt.

Banzai Japan MV

https://www.youtube.com/watch?v=k\_vQsyC\_F1A

# Shopping List

Fruit and vegetables 2 tbsp pickled chillies (optional) 1 tsp ground coriander 2 garlic cloves, crushed ½ iceberg lettuce, finely shredded ½ tsp onion powder 1 red pepper, sliced ¼ red cabbage, cored and finely shredded ½ red onion, thinly sliced Tins, packets and jars 2 tbsp chilli sauce Cooking ingredients ½ tsp freshly ground black pepper 1 tsp ground cumin 1 tsp rapeseed oil ½ tsp sea salt ½ tsp smoked paprika Dairy, eggs and chilled 4 tbsp low-fat plain yoghurt Meat, fish and poultry 400g/14oz lean lamb mince (5% fat) Other 4 brown pittas

https://youtu.be/RR8YYeb4PMk?si=KmCkolvULfrlxyK9 Book Novotel Hotel

Mion Music Video - Home Page

### Category

- 1. Country
- 2. Ingredients
- 3. Turkey
- 4. Lamb
- 5. lean lamb mince
- 6. All Recipes

### **Tags**

- 1. garlic cloves
- 2. salt
- 3. ground
- 4. coriander
- 5. brown pittas
- 6. pickled chillies
- 7. sea salt
- 8. lean lamb mince
- 9. pickled
- 10. chilli
- 11. lamb mince
- 12. chillies
- 13. garlic
- 14. lean lamb
- 15. red pepper
- 16. low-fat plain yoghurt
- 17. pepper
- 18. low-fat
- 19. red onion
- 20. plain yoghurt
- 21. Homemade
- 22. onion
- 23. rapeseed oil
- 24. Doner Kebab
- 25. red cabbage
- 26. ground cumin
- 27. Homemade doner kebab
- 28. cabbage
- 29. chilli sauce
- 30. Dairy-free
- 31. black pepper
- 32. onion powder
- 33. Egg-free
- 34. black
- 35. iceberg lettuce
- 36. Healthy
- 37. cumin
- 38. lettuce

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- 39. Nut-free
- 40. paprika
- 41. cloves
- 42. Pregnancy-friendly
- 43. smoked paprika
- 44. ground coriander

Date Created March 31, 2025 Author admin

