

# CHEW & BREWS DONER KEBABS

4-6 servings | 5 min prep | 80 min cook

## INGREDIENTS

500g Beef Mince

2 Tablespoons Chew & Brews Doner Spice Mix

To serve

Soft Flour Tortillas

Iceberg Lettuce

Tomatoes

Jalapeño Chillis

Sauce(s) of choice!

## DIRECTIONS

- 1) Preheat oven to 150 degrees C/Gas 3
- 2) Separate half the mince into a food processor and then add the spice mix. Top with the other half of separated mince.
- 3) Blend well until completely combined.
- 4) Push into a small loaf tin that has been well greased with oil.
- 5) Cover tightly in foil and place in oven for 80 mins.
- 6) Remove from oven and rest for 10 minutes in the juices.
- 7) Remove from tin and slice as thinly as possible.
- 8) Serve in warm tortilla with your choice of salad and sauces.

## SHOPPING LIST

500g 10% Fat Beef Mince (or 20% Lamb Mince if you're feeling naughty)

Chew & Brew Spice Mix

Soft Flour Tortillas

Salad Ingredients of choice – we go with Shredded Iceberg, Grated Carrot and Finely sliced Spring Onion

Condiments of choice – we love this doused in Garlic & Herb sauce with a drizzle of hot chilli sauce.

