

Meaty Kebab Rolls with Date and Tamarind Chutney



Prep time: 10 Minute
Cook time: 20 Minute



Easy



Non Veg



Serves: 4-6



A kebab in a roll? If you have never had it, then the festival of Ramzan is a perfect time to try! These kebab rolls taste great with a salad on the side, or taste heavenly with some date and tamarind chutney to dig into! You could even experiment with some barbecue sauce or any other sauce of your choice. In fact, they could taste great with Sriracha sauce too!



Featured product Humza Wholemeal Lacha Paratha

Authentic, unleavened wholemeal flatbread made from simple ingredients. Ready to puff without any efforts. Serve these soft, delicious, and warm wholemeal chapatis with the curry of your choice.

Ingredients:

- 8 pieces Humza Foods Frozen Peshawari Chicken Chappel Kebabs- removed from the freezer and cooked as per instructions
- 10 to 12 flour tortillas, or wheat rolls, warmed until soft
- A handful of fresh spinach, shredded
- 2 tomatoes, chopped into small pieces
- 1 bowl of date and tamarind chutney, or any sauce of your choice
- 1 egg, beaten until smooth.

Method:

- Cook the kebabs as per the instructions and place them on a plate.
- To serve: Spread a little chutney or sauce of your sauce on each tortilla. Top with spinach, then brush the border with some egg. Ladle some tomatoes on to the top. Place a kebab about 3 to 4 inches from one end, fold in both sides of the tortilla, then roll up and press to seal. Press down on the barbecue rack or hot grill pan, turning regularly, until hot

right through and brown on all sides.

- Serve immediately with more chutney.