Meaty Kebab Rolls with Date and Tamarind Chutney



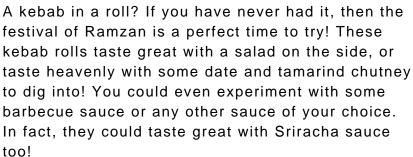
Prep time: 10 Minute
Cook time: 20 Minute



Non Veg



Serves: 4-6





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 a sides.
 Serve immediately with more chutney.