



Eat and drink, but waste not by excess (Al-A'raf 31)
Banu Atabay's Mütevazı Lezzetler® Turkish cooking recipes

Paper Kebap with Vegetables

Sebzeli Kağıt Kebabı



28 oz lamb cubes
1 onion
1 potato
1 carrot
1 tomato
1 cup canned green peas
3 tbsp vegetable oil
1 tsp oregano
1 tsp salt

Peel away the vegetables and chop them.

Put the meat, vegetable cubes, oil, green peas, salt and oregano into a mixing bowl. Mix them.

Prepare 6 grease-proof papers those have service plate size.

Divide the prepared mixture onto the middle of those 6 papers. Then cover those mixtures over the paper by the non kebab places parts of those papers. Twist the ends of the papers to close them.

Make a small cut at each packaged paper by a knife.

Place those kebab packages into the baking tray. Place the tray into the oven which is preheated to 375 F and cook them for 50 minutes at least.

Note: If you do not make a cut at the packaged papers, the packages may lose their shape during the cooking.