



Lahori Style Lamb Seekh Kebab Rolls

with Gunpowder Fries and Pickled Shallot Salad

Medium Spice

Preparation time : 45 min.



- | | |
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|  |  |
| Potatoes | Gunpowder |
|  |  |
| Echalion Shallot | Spice Mix |
|  |  |
| Cider Vinegar | Medium Tomato |
|  |  |
| Baby Gem | Lahori Style |
|  |  |
| Lettuce | Spice Mix |
|  |  |
| Lamb Mince | Green Chutney |
|  |  |
| Plain Taco | Sugar for the Pickle |
|  |  |
| Tortillas | Mayonnaise |
|  | |
| Yoghurt Sauce | |



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Find the full recipe and preparation details online.
<https://hfresh.cottey.fr/en-GB/recipes/lahori-style-lamb-seekh-kebab-rolls-386>

Detach me! _____

Before you start

Plan ahead by checking the use-by dates of your ingredients. Rinse fresh produce and prepare the quantities listed below.

Utensils

Baking Tray, Bowl, Pan, Aluminum Foil

Ingredients for 1-6 people

Ingredient	2p	3p	4p
Potatoes (grams)	450	700	900
Gunpowder Spice Mix (sachet(s))	1	1½	2
Echalion Shallot (unit(s))	1	1½	2
Cider Vinegar (milliliter(s))	15	22½	30
Baby Gem Lettuce (unit(s))	1	2	2
Medium Tomato (unit(s))	1	2	2
Lamb Mince (grams)	200	300	400
Lahori Style Spice Mix (sachet(s))	1	1½	2
Plain Taco Tortillas (unit(s))	4	6	8
Green Chutney (grams)	30	45	60
Yoghurt Sauce (grams)	30	45	60
Sugar for the Pickle (tsp)	1	1½	2
Mayonnaise (tbsp)	2	3	4

Add yourself

Salt, pepper, oil and water according to taste.

Nutritional values

Per serving	Amount
Energy (kJ)	3421 kJ
Energy (kcal)	818 kcal
Fat	34.3 g
of which saturates	9.1 g
Carbohydrate	96.7 g
of which sugars	12 g
Dietary Fibre	11.3 g
Protein	32.2 g
Salt	4.42 g

Allergens

Mustard, Milk, Wheat, May contain traces of allergens, Soya, Celery, Barley, Cereals containing gluten, Sulphites

Always check the product labels for allergen information.



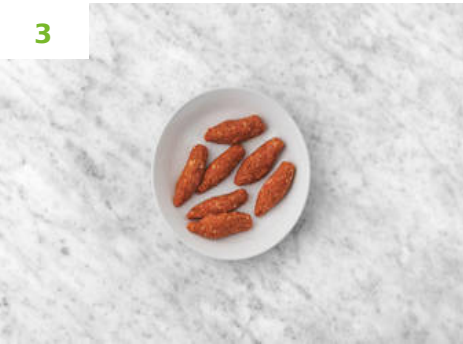
Gunpowder Fries Time

Preheat your oven to 220°C/200°C fan/gas mark 7.
Chop the **potatoes** lengthways into 1cm slices, then chop into 1cm wide fries (no need to peel).
Pop the **fries** onto a large baking tray. Drizzle with **oil**, season with **salt** and **pepper**, sprinkle over the **gunpowder spice mix**, then toss to coat. Spread out in a single layer. **TIP: Use two baking trays if necessary.**
When the oven is hot, bake on the middle shelf until golden, 30-35 mins. Turn halfway through.



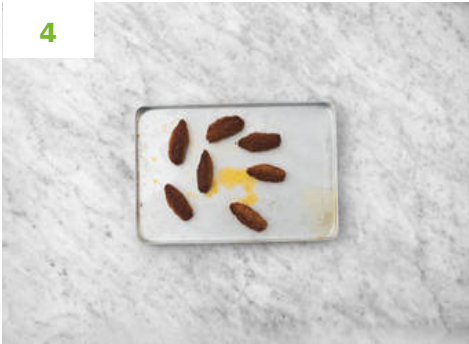
Get Prepped

Meanwhile, halve, peel and slice the **shallot** as thinly as you can.
Pop it into a medium bowl and add the **cider vinegar** and **sugar for the pickle** (see pantry for amount). Add a pinch of **salt**, mix and set aside to pickle.
Trim the **baby gem**, halve lengthways, then thinly slice. Cut the **tomato** into 1cm chunks.



Make the Koftas

In a large bowl, combine the **lamb mince** and **Lahori style spice mix**. Season with **pepper** and mix with your hands.
Shape into mini sausage shapes, 4 per person. Flatten to make **koftas**. **IMPORTANT: Wash your hands and equipment after handling raw mince.**
Pop the **koftas** onto a large baking tray.



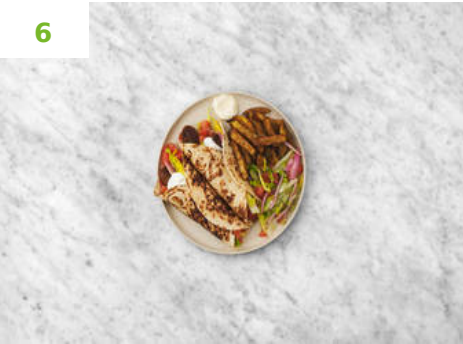
Bake the Seekh Kebabs

Add the **kofta** tray onto the top shelf of your oven and bake until browned on the outside and cooked through, 12-15 mins. **IMPORTANT: The koftas are cooked when no longer pink in the middle.**



Cheat's Chapatis

Meanwhile, heat a large frying pan on high heat (no oil).
Once hot, dry-fry your **tortillas** for 1 min on each side (see ingredients for amount). You want your **tortillas** to char slightly, but keep an eye on them.
Once lightly charred, spread each one with the **butter** (if you have any), then pile them up on a plate. Cover with foil to keep warm, then set aside.



Roll and Serve

Lay a **chapati** on a clean surface. Arrange **2** of the **seekh kebabs** in a line down the centre. Top with a small handful of **baby gem** and **pickled shallot**, then drizzle over the **green chutney** and **yoghurt sauce**.
Fold the bottom edge over the **filling**, then roll up tightly from one side to the other. Wrap the lower half in foil to hold it together. Repeat with the remaining **chapatis** to make **2 rolls** per person.
Mix the **tomato** into the remaining **pickled shallot**, along with the remaining **baby gem** and a drizzle of **oil**.
Serve the **kebab rolls** with the **gunpowder fries** and **salad**. Dollop the **mayo** (see pantry) on the side for dipping to finish.

Enjoy your meal!