

Moroccan Kefta Kebab

Yield: 4 min
Total Time: 65 min

Recipe from: <https://www.recipeschoose.com/recipes/turkish-adana-kebab-recipe-beef>

Ingredients:

- 1 pound ground beef or lamb, or a combination of the two
- 3 ounces beef or lamb fat, optional
- 1 medium onion chopped very fine or grated
- 2 teaspoons paprika
- 1 teaspoon cumin
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 1/8 teaspoon cayenne pepper
- 1/4 cup fresh parsley chopped
- 1/4 cup chopped fresh cilantro
- 1 teaspoon cinnamon optional
- 1 tablespoon mint leaves chopped, excellent with lamb, optional

Nutrition:

1. Calories: 310 calories
2. Carbohydrate: 4 grams
3. Cholesterol: 90 milligrams
4. Fat: 21 grams
5. Fiber: 2 grams
6. Protein: 26 grams
7. SaturatedFat: 8 grams
8. Sodium: 680 milligrams
9. Sugar: 1 grams
10. TransFat: 1.5 grams

Thank you for visiting our website. Hope you enjoy Moroccan Kefta Kebab above. You can see more 15 turkish adana kebab recipe beef Cook up something special! to get more great cooking ideas.