

# Homemade Doner Kebab: A Turkish Classic

Yield: 4 min  
Total Time: 50 min

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

## Ingredients:

- 1 pound ground lamb or 1/2 lb. each of ground lamb and ground beef
- 1 egg
- 4 cloves garlic peeled and finely minced
- 1 teaspoon ground cumin
- 1 teaspoon ground coriander
- 1 teaspoon smoked paprika
- 1 teaspoon dried oregano
- 1/2 teaspoon salt
- 1/4 teaspoon ground black pepper
- 4 pita rounds of, or naan or flatbread
- 1 cup lettuce assorted
- 1 large tomato sliced
- 1/2 English cucumber seedless, sliced
- 1/4 red onion large, peeled and sliced
- tzatziki sauce or tahini sauce

## Nutrition:

1. Calories: 530 calories
2. Carbohydrate: 39 grams
3. Cholesterol: 135 milligrams
4. Fat: 29 grams
5. Fiber: 6 grams
6. Protein: 28 grams
7. SaturatedFat: 12 grams
8. Sodium: 710 milligrams
9. Sugar: 3 grams

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