

# Turkish Adana Kebabs

Yield: 4 min  
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/turkish-lamb-and-rice-recipe>

## Ingredients:

- 500 grams lamb
- 1 red capsicum
- 1 brown onion
- 5 cloves
- 4 teaspoons butter
- 1 teaspoon chilli flakes
- 1 teaspoon coriander powder
- 1 teaspoon cumin powder
- black pepper powder 1 tsp
- 1 teaspoon salt
- rice Boil, for serving
- 1 onion
- 1 tomato
- 1 cucumber
- 1 teaspoon lemon juice
- 1 cup yogurt
- 1/2 teaspoon chutney

## Nutrition:

1. Calories: 490 calories
2. Carbohydrate: 20 grams
3. Cholesterol: 110 milligrams
4. Fat: 35 grams
5. Fiber: 4 grams
6. Protein: 25 grams
7. SaturatedFat: 16 grams
8. Sodium: 720 milligrams
9. Sugar: 8 grams

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