

# The Hirshon Turkish Adana Ground Lamb Kebabs

Yield: 4 min  
Total Time: 50 min

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

## Ingredients:

- 3/4 pound ground lamb top-quality
- 1 pound lamb belly, ground
- 2 tablespoons chili flakes urfa biber
- 4 teaspoons ground sumac
- 4 teaspoons ground cumin freshly-
- 1 tablespoon smoked paprika
- 1/2 tablespoon freshly ground black pepper
- 4 tablespoons flat-leaf parsley finely-chopped, stalks, NOT the leaves!
- 3 peppers Capia, red bell can be substituted, if you have to, minced
- 2 banana peppers minced
- 6 garlic cloves crushed
- onions Sumac
- 2 onions very thinly-sliced
- 1/2 bunch flat leaf parsley roughly chopped, plus extra for serving
- 1 tablespoon sumac
- flatbreads
- yogurt
- chilies
- tomatoes

## Nutrition:

1. Calories: 720 calories
2. Carbohydrate: 25 grams
3. Cholesterol: 155 milligrams
4. Fat: 50 grams
5. Fiber: 4 grams
6. Protein: 41 grams

7. SaturatedFat: 22 grams
  8. Sodium: 300 milligrams
  9. Sugar: 7 grams
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