

# Turkish Lamb Pide

Yield: 4 min  
Total Time: 85 min

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

## Ingredients:

- 3 cups all purpose flour
- 1 tablespoon active dry yeast
- 3/4 cup milk warm
- 1 teaspoon sugar
- 1 teaspoon salt
- 1 egg
- 500 grams lamb Finely minced
- 1 onion large
- 2 cloves garlic I used 6
- 2 tablespoons vegetable oil or Butter
- 1/2 teaspoon cumin I used 1 tsp slightyl roasted cumin powder
- 1/2 teaspoon coriander powder
- 1/4 teaspoon cinnamon powder
- 1/2 teaspoon Garam Masala optional,my addition
- 1/2 teaspoon chilli flakes red, optional,my addition
- salt to taste
- 1/2 teaspoon black pepper powder
- 1 teaspoon lemon juice Fresh
- 2 tablespoons mint Fresh chopped
- 1 tomato Medium
- bell pepper / Redgreen
- 1 cup cheddar cheese or Mozarella
- sesame seeds to sprinkle on top

## Nutrition:

1. Calories: 970 calories
2. Carbohydrate: 84 grams
3. Cholesterol: 180 milligrams
4. Fat: 50 grams

5. Fiber: 6 grams
6. Protein: 44 grams
7. SaturatedFat: 20 grams
8. Sodium: 1090 milligrams
9. Sugar: 7 grams

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