

INGREDIENTS

- 6 pieces of tortilla bread
- 12 Leaves Lettuce, Iceberg (Includes Crisphead Types), Raw
- 100 Grams Cucumber
- 100 Grams Tomato
- 300 Grams Harvest Gourmet Stir Fry Mince
- 1 1/2 tablespoons MAGGI Briyani Rice Seasoning Paste
- 3 Sprigs Coriander leaf
- 1/2 Unit Onion
- 100 Grams Chickpeas (Garbanzo Beans, Bengal Gram), Mature Seeds, Raw
- 3 tablespoons Greek Yogurt
- 1 Clove Garlic
- 1/4 Teaspoon MAGGI® CukupRasa™
- 1/2 Teaspoon Chili Powder
- 1/4 Teaspoon Sugar
- 2 Teaspoons Lime Juice
- 3 Sprigs Coriander leaf



6 SERVINGS



25 MIN



EASY



PREPARATION

1. Kebab Preparation

Mix Harvest Gourmet Stir Fry Mince with MAGGI® Briyani Paste, coriander leaves and chopped onion. Mix well and shape on a skewer.

2. Preparation of Horse Bean Sauce

Blend chickpeas, yogurt, garlic, MAGGI® CukupRasa, chili powder, sugar, lime juice and coriander leaves. Set it aside.

3.

Grill the kebabs until cooked through.

4. Serve

Heat the tortilla bread, apply the sauce and place the salad leaves and cooked kebabs. Roll up and ready to serve.

Recipe created by MUHAMMAD HAKIMI

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NUTRITIONAL INFORMATION

TYPICAL VALUES	PER SERVING
CARBOHYDRATES	38.3 Grams
ENERGY	338.6 Kilocalories
FATS	12.8 Grams
PROTEIN	16.5 Grams