



# VEGAN MEATLESS KEBAB

## INGREDIENTS

- 1 300g Harvest Gourmet Ground Mince
- 1/2 yellow onion
- 1/2 cup parsley
- 1/4 tsp black pepper
- 1 tsp sumac powder
- 1/2 tsp cinnamon powder
- 1 tsp of vegetable stock/vegan beef style stock
- Bird's eye chilli
- 1 lemon (juice only)
- 5 minced garlic
- 5 tbsp tahini
- Parsley
- Water as needed



Watch full video at <https://www.instagram.com/p/CT4G4BoBoQf/>

## PREPARATION

For the kebab – In a large bowl, add in Harvest Gourmet ground mince, yellow onion, parsley, black pepper, sumac powder, cinnamon powder, vegetable stock and birds eye chilli (optional). Mix well together.

Let the mixture sit in the fridge for 30 minutes.

Wrap around a skewer.

Bake in the oven for 25 minutes at 200 degree Celsius.

For the dressing, mix lemon juice, minced garlic, tahini, parsley and some water together. Stir well.

Drizzle the sauce over the kebab and it is ready to be served.

Recipe created by AISYA J.

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