



MOROCCAN STYLE KOFTA KEBABS

INGREDIENTS

2 packs Garden Gourmet Sensational Mince
1 red onion
4 tbsp vegan yogurt
1 tbsp harissa
Some fresh parsley
Some fresh cilantro
2 tsp paprika powder
1 tsp cumin powder
½ cinnamon
Some black pepper
Some cayenne pepper
Some pita bread (optional)



Experience this easy and vegan kofta kebabs from Garden Gourmet Sensational Mince! They are perfect for a BBQ evening and can be prepared in a few minutes.

PREPARATION

1. Chop the veggies

Peel and chop the onion. Finely chop the parsley and coriander (chopped 2 tablespoons per herb).

2. Mix the Sensational Mince with spices and shape for skewers

Mix the spices up to and including the cinnamon and onion and herbs through the Garden Gourmet Sensational Mince. Shape and fold the mince elongated around the skewers.

3. Make the sauce, toast the pita bread, and enjoy!

Mix the harissa with the yogurt. Grill the kebabs all around on the BBQ in about 5 to 8 minutes until cooked and brown. Toast the pita bread also on the BBQ grid and serve with kebabs and harissa yogurt. Garnish with mint and parsley.

[CHECK OUT MORE RECIPES AT GARDENGOURMET.COM](https://www.gardengourmet.com)