



Spicy Oumph! Kebabs

Makes 4 kebabs



Ingredients

280g Oumph! Kebab Spiced
4 pita breads
115ml plant-based crème fraiche
2 tsp tahini
1 clove of garlic
3 tbsp hot ajvar hot pepper sauce (to taste).
Your favourite veggies (fresh or pickled!), for example;
red cabbage, white cabbage, carrot, red onion, rocket salad, lettuce leaves, sliced cucumber, tomatoes - all veggies welcome!
A pinch of salt
A splash of lemon juice
Vegetable oil, for frying

Method

Fry the Oumph! Kebab Spiced and fry in vegetable oil on a high heat until slightly crispy and golden.

Add 100ml water and cook until the water has completely dissolved.

For the garlic and tahini sauce, mix the tahini with 100ml crème fraiche.

Crush the garlic and stir into the mix. Add salt and lemon to taste.

For the spicy red pepper sauce, mix the ajvar (or available equivalent) with 1 tbsp crème fraiche, add salt to taste.

Add chilli if you like it really hot!

Fill each pita bread with a mix of Oumph! Kebab Spiced, drizzle over the sauces, condiments and all your favourite veggies.

Let your creativity go wild!