Mini pita bread with Kebab strips and humous

10 persons



Ingredients

- 500 g Kebab strips
- 300 g pre-cooked chick peas
- 100 g preserved bell peppers
- 1 clove garlic
- Juice of ¼ lemon
- Dash of cold water
- 5 cl good olive oil
- A pinch of smoked paprika powder
- 10 mini pita breads
- Dash of olive oil
- ¼ bunch of radishes and ¼ bunch of spring onions
- ¼ of a cucumber
- Pepper & salt

Preparation

Combine the precooked chick peas, bell pepper, garlic, lemon juice, water and oil in a blender and let it mix for a few minutes until you get a smooth mass. Season humous with pepper, salt and smoked paprika.

Place a pan on the BBQ, pour in a dash of olive oil and fry the Kebab strips until crispy.

Bake the pita breads on the BBQ both sides, cover the pita bread with the humous and place the Kebab strips on them. Cut the radishes, spring onion and cucumber into slices and garnish the dish with them.

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