Turkey Meatballs with tandoori spices

10 minutes

10 persons

Ingrediënten

- 80 Turkey Meatballs
- 300 g yoghurt
- 40 g tandoori spices
- 5 naan bread
- A few mint leaves

Bereiding

Mix the yoghurt together with the tandoori spices and add the Turkey meatballs, allow to marinate.

Grill the Turkey Meatballs on the grill between a grill mesh on both sides.

Grill the naan bread and cut into 2 equal slices.

Put a few of the Turkey Meatballs in a conical chip bag and serve with half a naan bread.

Finish with mint chiffonade and some tandoori spices.

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