Pita bread

15 minutes

10 persons

Ingrediënten

- 10 multigrain bread rolls
- 1 kg Kebab strips
- 1 tomatoes
- 1 red bell pepper
- 1 large red onion
- 100 g maize kernels
- Pepper & salt
- A dash of corn oil
- 250 g mayonnaise
- 50 g Greek yoghurt
- 1/5 bunch coriander

Bereiding

Cut the bread rolls parallel with the top.

Roast the Kebab strips in the oven according to the instructions on the packet.

Cut the tomatoes in four and remove the seeds, clean the red bell pepper and the red onion.
Cut the flesh of the tomatoes, red bell pepper and the red onion into brunoise pieces.
Now combine the tomatoes, red bell pepper, and the red onion and the pre-cooked maize kernels, season with pepper, salt and add a dash of corn oil. Mix and season.

Finely chop half of the fresh coriander.

Combine the mayonnaise, Greek yoghurt, chopped coriander, pepper and salt and mix. Season.

Spread the sauce over the bread halves, put the Kebab strips on top, garnish with the vegetable mix and finish with a sprig of fresh coriander.

Tip: If required, briefly heat up the bread roll in the oven.

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