Eggplant Kebab

Meal Type: Entree
Country of Origin: Iraq
Preparation time: 1 Hour
Cooking time: 30 minutes

Type: Non-Vegetarian, Diary Free, Gluten Free

Difficulty: Somewhat hard 🖈 🖈 🛣

Serves: 8









Cinnamon / Ginger / Coriander / Garlic Cloves / Cardamom / Nutmeg / Black Pepper





Eggplant Kebab

Ingredients

- 1/2 kilo lamb meat
- 2 eggplants
- 1 cup of tomato paste
- 1 chopped onion
- 2 chopped small garlic
- 1 spring fresh chopped parsley
- 2 tsp salt
- 2 tsp Spices
- 1 Black crushed lemon
- 1 tsp olive oil
- 2 Cups of water

Method

Cut eggplant longways and add the salt

Put aside and begin preparing kebab because when fried will produce a small amount of oil

Mix meat with 1 chopped onion, 2 chopped small Garlic, ½ spring fresh chopped parsley, salt and spices

Knead all ingredients together and make long fingers of kebab and then fry in olive oil

Fry the eggplant and cool for 10 mins

Roll the kebab in the eggplant pieces and place in a deep dish

When finished add tomato paste and black crushed lemon.

Cook on medium heat for half an hour

Garnish with $1\!/\!2$ of spring fresh chopped parsley on top of tray.

Your cooking notes		