**Turkish Kebab**

 **Ingredients**

**500g lean lamb**

**1 garlic cloves, crushed**

**1 union cloves, crushed**

**1 tbs each olive oil and chopped coriander**

**a bunch of lettuce**

**1 egg, beaten**

**lemon warmed pita natural yoghurt black pepper, salt**

**mayonnaise and oregano to derve**

 **Instruction**

**1. Preheat oven to medium-high. Cut the lamb slightly**

**2. Combine lamb, union, garlic, egg oil back pepper, salt**

**yogurt and lemon**

**3. Add into pita with lettuce, tomatoes and meat**

**4. Add oregano and mayonnaise**

**5. Fold pita and insert to oven**

**6. oven for 4 minutes or until lightly browned.**