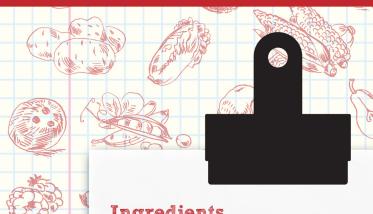


# Turkish Flatbread



### **Ingredients**

Ingredient	Quantity	Unit
Katerveg Meat Free Vegan Mince 1x1kg	600.00	g
Brakes Extended Life Rapeseed Oil	7.50	ml
Cooks Garlic Puree 1x1.2kg	5.00	g
Brakes Paprika Pepper 1x500g	1.00	g
Brakes Ground Cumin	1.00	g
Caterers Pride Tomato Paste 1x800g	10.00	g
Brakes Vegetable Flavour Bouillon Paste	40.00	g
La Boulangerie Fully Baked Folded Flatbreads	10.00	Each
ONIONS SPANISH	150.00	g
PEPPER MIXED	150.00	g
ICEBERG	0.25	Each
RED ONIONS	100.00	g
Water	540.00	ml

## **Preparation Notes**

- 1. Heat the oil in a large pan and fry the white onion and garlic for about 5 mins until
- ${\tt 2.}$  Add the pepper, and spices and the Quorn mince and fry.
- 3. Stir in the tomato puree and vegetable stock gradually and cook gently for 15  $\,$ minutes or until most of the liquid has evaporated, stirring occasionally.
- 4. Check seasoning, divide the mixture between the flatbreads spreading to the edges then top with shredded lettuce and red onion.

### Looks Like



### Allergen Info

ADDRESS OF SHIPPING	
CEREAL GLUTEN	Y
CRUSTACEA	N
FISH	N
MOLLUSCS	N
PEANUTS	N
SESAME SEEDS	N
SOYBEAN	Y
TREE NUTS	N
CELERY / CELERIAC	N
EGGS	N
MITK	N
MUSTARD	N
LUPIN	N
ADDED SULPHUR DIOXIDE	N
WHEAT	Y
BARLEY	N
RYE	N
SPELT	N
KAMUT	N
CATS	N

