



BEEF-POULTRY KEBAB

INGREDIENTS:

1 Sokolów bavette steak
500 g chicken legs or wings
1 packaging Sokolów raw smoked bacon
1 onion
1 packaging tortillas

MARINADE:

250 g Greek or natural yoghurt
1 lemon
1 teaspoon za'atar
1 teaspoon paprika
1 teaspoon ground coriander
1 teaspoon cinnamon
1 teaspoon cumin
1-2 tablespoons olive oil

SALAD:

1 tomato
1/2 small onion
few sprigs parsley leaves
juice from 1/2 lemon
1/2 teaspoon sumac
1-2 tablespoons olive oil

SAUCE:

few tablespoons Greek yoghurt
2 cloves garlic
1/2 lemon
1/2 teaspoon sumac
1 tablespoon olive oil

PREPARATION:

1. Cut beef into large fragments. Make a marinade from the yoghurt, lemon zest and juice, za'atar, ground pepper, coriander, cinnamon, cumin and olive oil, then combine with the poultry and beef.
2. Cut tomato into small fragments. Add onion cut into half-moons, chopped parsley leaves, orange juice, sumac, and olive oil.
3. Cut the onion into halves. Then score one half on a kebab skewer. Alternate between the beef, chicken, and bacon slices. Finally, score the other half of the onion on a skewer. Grill the whole thing using a rotating spit.
4. Prepare the sauce: put the Greek yoghurt into a bowl. Add chopped garlic, zest and juice of 1/2 lemon, sumac, and olive oil. Mix thoroughly.
5. Brown tortillas on a rack. Spread sauce on the tortillas. Put pieces of meat and salad on the tortillas.