

# Doner Kebab Wrap

Serves 4

## Doner Ingredients

1 ½ pounds ground chicken  
½ onion, grated or pureed  
3 cloves garlic, pressed or minced  
1 teaspoon coriander  
1 teaspoon paprika  
1 teaspoon Aleppo pepper  
1 teaspoon cumin  
2 tablespoons tomato paste  
¼ cup Greek yogurt  
Zest of one lemon  
Juice of half a lemon  
1 ¼ teaspoons sea salt  
¼ teaspoon freshly ground black pepper

## Doner Sauce

¾ cup Greek yogurt  
¼ cup mayonnaise  
Juice of ½ lemon  
2 tablespoons fresh dill, finely chopped  
½ cup sour cream  
2 cloves garlic, minced or pressed  
¼ cup ketchup  
2 teaspoons paprika  
¼ teaspoon cayenne pepper  
¼ teaspoon cumin  
¼ teaspoon ground coriander  
Kosher salt and freshly ground pepper to taste

## For serving

4 large pieces of lavosh  
Sliced tomatoes  
Lettuce  
Pickles  
Doner sauce



## Steps

1. To make the Doner sauce, combine all the ingredients into a small bowl. Taste for seasoning and refrigerate until you are ready for it.
2. Add the chicken, grated or pureed onion, pressed garlic, coriander, paprika, Aleppo pepper, cumin, tomato paste, yogurt, zest and juice of the lemon, sea salt and freshly ground pepper, to a large bowl. Using your hands combine the mixture well. It will be very sticky.
2. **Preheat oven to 350°F.** Get four pieces of parchment paper. Dump half of the mixture out onto one of the paper pieces. Place another piece on top and using your hands initially, then a rolling pin, roll out so that the meat gets close to the border of the paper and is roughly the same thickness. Then fold the paper into fourths. Set aside. Repeat the process with the rest of the meat and the other two sheets of parchment paper. Place the folded sheets on a baking sheet pan and bake until meat is cooked (about 25 minutes). There should be lots of juice/liquid released.
3. Remove the pan from the oven and carefully (it will be VERY hot!!) remove the parchment paper and discard. You can place this tray back in the oven under the broiler to get some color on the pale meat but make sure you watch it. Alternatively, you can heat a skillet over medium-high heat. Add 2 teaspoons olive oil. Sear the meat pieces (you will have to break them up a bit) until each side begins to brown. Remove from skillet (you will have to do this in a few batches). Serve in/on lavosh with tomato, lettuce, pickles and sauce.