K E B A B I N T R A Y

Ingredients
1 teaspoon salt
Half a teaspoon of falafel.
1 teaspoon pepper
1 teaspoon mixed with a dissont
1/4 Parsley
1 onion
1 tomato
1 vegetable falafel
1 red dish
900 g minced meat

Directions
Seasoning: we cut the tomatoes into four pieces, the green and sweet peppers into medium pieces, the onions into four pieces, then put them in the food processor with a little parsley and grind them well. After grinding the previous ingredients, we add the seasoning to the meat, then add a little salt, black pepper, spices, sweet or sharp dry pepper, and then we mix the ingredients with the meat well. After mixing the ingredients well, we spread the meat in a tray at an equal level, and after the individual we decorate it with pieces of tomatoes and peppers, and then we put the tray in the oven at the highest temperature of 250 for about half an hour, that is, until the meat is cooked and then it is ready.

C H E F O M A R

Bon Apetit!