

SNEL SUCCES: TURKSE PIZZA (LAHMACUN)

Land: Turks

Maaltijd: Hoofdgerecht

Porties: 2 personen

Bereidingstijd: 15 minuten + 10 min. oventijd

INGREDIËNTEN VOOR 2 PERSONEN

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- 4 tortillawraps
- 250 gram gehakt (lam, kip, rund of vega)
- 1 teentje knoflook
- 0,5 tl venkelzaad
- 0,5 tl paprikapoeder
- 0,5 tl komijn
- 1 blikje tomatenpuree
- 1 rode ui

- 1 paprika
- 2 tomaten
- 1 bosje peterselie

Voor erbij

- 0,5 krop sla
- 100 gram Griekse yoghurt
- 1 citroen (alleen het sap)
- 2 tl harissa (of een andere pittige saus)
- 1 teentje knoflook

WAT GA JE DOEN

Verwarm de oven voor op 180°C.

Snijd de ui, paprika en tomaten grof en mix samen met de peterselie en knoflook in een keukenmachine fijn. Je kunt het natuurlijk ook met de hand heel fijn snijden.

Meng dit met het gehakt, tomatenpuree, venkelzaad, paprikapoeder en komijn tot alles helemaal gemengd is. Breng op smaak met peper en zout.

Bestrijk de tortilla's met het gehaktmengsel. Bak de Turkse pizza's zo'n 8-10 minuten in de oven tot het gehakt helemaal gaar is.

Maak ondertussen de sla aan met de helft van het citroensap, een beetje olijfolie en wat peper en zout. Meng de Griekse yoghurt met de harissa, knoflook en de rest van het citroensap.

Serveer de Turkse pizza met de sla en een dot yoghurt.