

# HEDYEH'S KITCHEN

## **Pan Kabob / Kabob Digi**

### **INGREDIENTS**

2 Packs of Impossibles  
1 Egg (No egg if you're Vegan)  
1 Onion  
3 Garlic Cloves  
1 tsp Slat  
½ tsp Black Pepper  
1 tsp Turmeric  
¼ Somaq

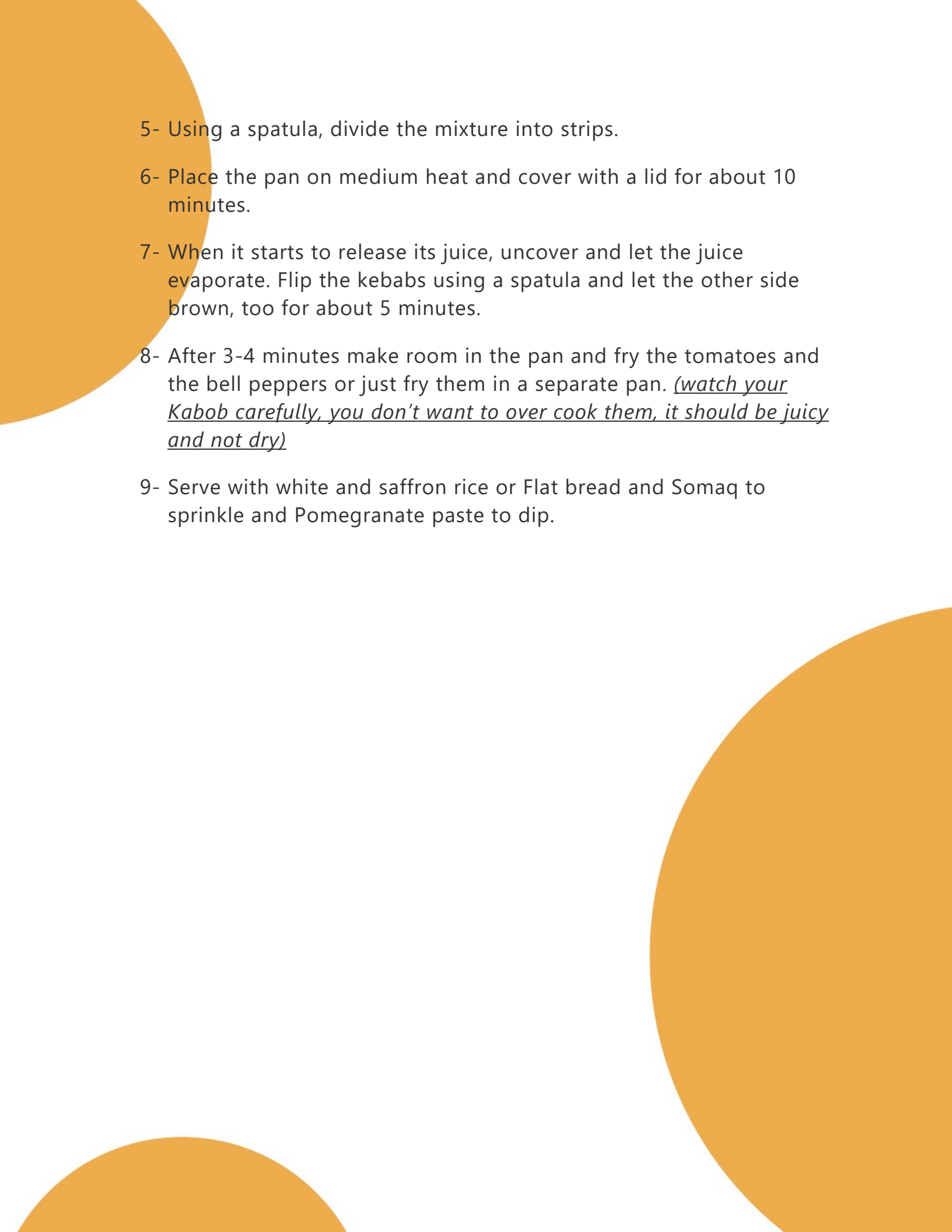
Tomato (As many as you like)  
Bell Pepper (As many as you like)

Cooking Oil  
Melted Butter (No butter if you're Vegan)  
Grate or Food Processor  
Fine Metal Strainer

For Serving:  
Somaq  
Pomegranate Paste  
Rice with Tahdig (Crispy Rice)  
Flat Bread

### **INSTRUCTIONS**

- 1- Grate the onion and squeeze fully so the juice is all out. Discard the juice.
- 2- Put the 2 impossible packets in a bowl, add grated onion and spiced to it. Mix and knead very well for a few minutes.
- 3- Coat the bottom of a pan using one tablespoon olive oil.
- 4- Spread the mixture in the pan using a spatula or just your hands.

- 
- The background features three large, solid orange circles. One is in the top-left corner, another is in the bottom-right corner, and a third is in the bottom-left corner. They are partially cut off by the edges of the page.
- 5- Using a spatula, divide the mixture into strips.
  - 6- Place the pan on medium heat and cover with a lid for about 10 minutes.
  - 7- When it starts to release its juice, uncover and let the juice evaporate. Flip the kebabs using a spatula and let the other side brown, too for about 5 minutes.
  - 8- After 3-4 minutes make room in the pan and fry the tomatoes and the bell peppers or just fry them in a separate pan. (watch your Kabob carefully, you don't want to over cook them, it should be juicy and not dry)
  - 9- Serve with white and saffron rice or Flat bread and Somaq to sprinkle and Pomegranate paste to dip.