



CHECKLIST

## Your Turkish kebab and takeaway checklist

- ☐ Choose döner for a wrap or rice plate, shish for charred meat on its own
- ☐ Order yogurt sauce and chilli sauce to adjust the flavour as you eat
- ☐ Separate meat, bread and salad into different containers the moment you're home
- ☐ Wrap leftover meat in foil with a spoonful of water before reheating
- ☐ Marinate meat in yogurt and spices for several hours before cooking at home
- ☐ Serve kebabs with flatbread, salad, pickled vegetables and a cooling yogurt sauce
- ☐ Store sauces in sealed jars and label them if you have several open
- ☐ Use cumin, paprika and sumac for lamb; lighter spices for chicken