Hatay tray kebab

Serves 5 · 15 min

Ingredients

1 kg	Ground beef
6 g	Garlic 2 clove
100 g	Red bell pepper ¾ pc
50 g	Long green pepper
60 g	Parsley 1¼ glass
4 g	Salt ¾ tsp
5 g	Ground black pepper ¾ tbsp
240 g	Tomato 2 pc
100 g	Long green pepper
200 g	Onion 1¾ pc
16 g	Tomato paste 1 tbsp
2 g	Salt ¼ tsp
500 g	Water 2½ glass
12 g	Tomato paste ¾ tbsp
30 g	Water

Allergens

Allergen information is not complete yet. Worked out from the ingredients. It does not cover contact in your kitchen.

Method

1. Chop the meat with a heavy knife or very sharp blade until it is the texture of mince.
2. Coarsely chop the garlic, red pepper, green pepper and parsley on a board, so the vegetables do not release their juice.
3. Add the chopped vegetables, salt and black pepper to the meat and knead well.
4. Brush the tray base with the paste and water mixed together, then spread the meat mixture about 1 cm thick.
5. Mix the tomato paste, salt and water and pour it over the meat.
6. Slice the tomatoes, onion and green pepper and arrange them on top.
7. Bake in a 200-220 C oven for about 15 minutes until the top browns.
   15 min

Last changed: November 1, 2026
TÜRKPATENT Coğrafi İşaret Portalı, tescil no 1804 (Hatay Valiliği)
tatname.com/en/tarif/hatay-tepsi-kebabi