Grilled seitan skewers kebab style



Consejo del chef

Assemble the skewers. Serve with pita bread, fresh rocket salad, and yoghurt and cucumber sauce.

Raciones para

- ❑ **1** Seitan package
- ❑ **2** Tablespoons of olive oil
- ❑ **2** Tablespoons of soy sauce
- ❑ **1** Tablespoon of BBQ sauce
- ❑ **1** Tablespoon of paprika
- ❑ **1** Teaspoon of garlic powder
- ❑ **1** Teaspoon of onion powder
- ❑ **1** Teaspoon of cumin
- ❑ **1** Teaspoon of dry rosemary
- ❑ **1** Teaspoon of salt
- ❑ **50 gr** Plant-based, unsweetened yoghurt
- ❑ **1/2** Chopped clove of garlic
- ❑ **1** Teaspoon of finely chopped cucumber
- ❑ **1** Teaspoon of freshly chopped parsley
- ❑ **1** Tablespoon of extra virgin olive oil
- ❑ A pinch of salt

1. Cut seitan into chunks of a similar size to make the skewers (you can also slice it and stuff the bread later, like a pulled meat sandwich).
2. In a bowl, prepare the dressing with sauces, olive oil, and all the spices.
3. Put the seitan into the bowl and marinate for 30 minutes to combine flavours.
4. Place the seitan on the grill and cook until golden brown.
5. For the yoghurt sauce, just combine all the ingredients in a bowl.

Chef's Notes

https://cookinglovers.teka.com/en/receta/brochetas-de-seitan-estilo-kebab-al-grill/