

Beetroot chips with ras el hanout jackfruit souvlaki

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Try this fresh summer feast that's perfect for any food lover.

Ingredients (serves 4)

For the beetroot chips

- 2 large beetroots (peeled)
- 2 tbsp coconut oil
- Large pinch salt
- Pinch cracked black pepper
- For the ras el hanout jackfruit
- 500 g tin jackfruit in brine (drained, rinsed)
- 2 tbsp coconut oil
- 1–2 tbsp ras el hanout spice

To serve

- 4 gluten-free wraps
- 1 cup rocket (washed)
- 8 slices grilled halloumi

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- 4 tbsp hummus
- 4 tbsp tzatziki
- Chilli sauce and garlic, if desired!

Method

Start by cutting the beetroots into chip-size pieces. Place onto a lined baking tray in a preheated 180°C oven and coat with the coconut oil, salt and pepper.

Allow to cook until crisp on the outside and soft in the middle (around 30 minutes).

For the jackfruit-style souvlaki meat, place the jackfruit, coconut oil and ras el hanout spice into a small saucepan. Cook for 20 minutes or until coated and warmed through. Add in 1 tbsp water at a time if needed or jackfruit begins to stick.

To serve, grab a gluten-free wrap and place in 2 slices grilled halloumi, ¼ cup of rocket, 3 to 4 beetroot chips and a portion of the jackfruit meat. Top with 1 tbsp each of tzatziki, hummus and chilli or garlic sauce and enjoy immediately.

Recipe by Kate Bradley, [Kenko Kitchen](#).

NEXT: For more gluten and dairy free summer goodness try the [fish and triple cooked chips](#) by Kenko Kitchen.

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