

Keema Flatbread



This delicious keema flatbread used to be a part of the vegan menu in [The Lounges](#), a chain of fabulous lounges with an extensive vegan menu all over Britain. Alas - they change the menu quite regularly so this disappeared and was replaced by another vegan flatbread meal. We had loved it so much that I tried to emulate it at home and I am happy to say that I nailed it, Veronica! This recipe/method Serves 2.

Ingredients:

Flatbread (make or buy)
Hummus, as above.
Vegan mince 200g
Frozen Peas (optional)
Curry powder,
Cumin, Coriander,
Garlic, Chillies (optional)
Pomegranate seeds
Pomegranate molasses
Fresh Rocket (optional)

Method:

Fry your vegan mince in a pan with a little of all, or some of the spices, garlic, chillies etc.
Add peas when ready and should you wish to.
Warm your flatbreads either in an oven or air fryer. Once warmed spread thickly with your hummus and once the spiced mince is done, cover the hummus. Sprinkle some of the pomegranate seeds over the top, and a good drizzle of the pomegranate molasses.
Finish the dish with fresh rocket and enjoy.

There is a [recipe vlog](#) for this dish on our channel.