

Fragrant Lamb Kebabs



Cooking time: 45 mins

Serves: 4

how to cook

- 1 In a large bowl place the lamb, shallots, breadcrumbs, chopped herbs, egg and spices and use your hands to blend everything together equally. Shape into 8 sausages and place each one onto a metal skewer.
- 2 Heat the grill to high and then cook the kebabs under it on each side until brown, in total about 12 minutes.
- 3 Thinly slice the cucumber and tomato, then toast the flatbread and cut open.
- 4 Fill each flatbread with cucumber, tomato, lettuce and coriander.
- 5 Remove the kebabs from the skewers and add them into the flatbreads.
- 6 Serve with a small bowl of yogurt for dipping.

what you need

- 625g John Penny minced lamb
- 2 shallots, diced
- 50g breadcrumbs
- fresh parsley, chopped
- fresh mint, chopped
- 1 egg
- ½tsp cinnamon
- ½tsp allspice
- ½tsp cumin
- ½tsp mace
- ½ cucumber
- 4 tomatoes
- 4 flat or pitta breads
- ¼ iceberg lettuce, chopped
- bunch coriander, chopped
- 4tbsp natural yogurt

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