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# LAMB, MINT AND HALLOUMI KEBABS



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**Serves 4-6**

**Preparation time:**

10-15 minutes plus marinating time

**Cooking time:**

12-16 minutes

**Ingredients:**

450g/1lb lean boneless lamb leg or shoulder, cut into 2.5cm/1inch cubes

30ml/2tbsp freshly chopped mint or oregano

Salt and freshly milled black pepper

15ml/1tbsp freshly squeezed lemon juice

15ml/1tbsp rapeseed oil

100g/4oz halloumi cheese, cut into small cubes

**Method**

1. Place all the kebab ingredients into a large, shallow dish, toss gently, cover and leave to marinate for up to 2 hours in the refrigerator.
2. Thread the lamb and cheese on to 8 short or 4 long wooden (previously soaked in water) or metal skewers.
3. Cook the kebabs on a prepared barbecue or preheated grill for 12-16 minutes, turning occasionally or until any meat juices run clear.
4. Serve with hommous and a green salad.