






LAMB SHAWARMA

 Serves: 4  Prep time: 20 mins, plus marinating time

 Cook time: 20 mins

Ingredients

450g lamb leg steaks or boneless shoulder, cut into 2.5cm cubes

For the marinade:

- 1 onion, peeled and finely chopped
- 3 garlic cloves, peeled and crushed or 3 teaspoons garlic purée
- 2 tablespoons ras el hanout or Moroccan spice mix
- 1-2 tablespoons pomegranate molasses mixed with 2 tablespoons runny honey
- 2 tablespoons freshly chopped coriander

For the Lemon Chick Pea Purée:

- 1 x 400g can chick peas, drained
- 1 garlic clove, peeled and crushed or 2 teaspoons garlic purée
- 2 tablespoons freshly chopped coriander or flat-leaf parsley
- Juice of 1 lemon
- 4 tablespoons rapeseed oil
- Flat breads and salad leaves, to serve

Method

1. Place the marinade ingredients in a large bowl. Add the lamb, toss to coat, cover and marinate in the fridge for up to two hours, or overnight, if time allows.
2. Soak 4-6 wooden skewers in cold water for 20 minutes. For the purée; place all the ingredients in a food processor or blender and whizz together until smooth. Season and set aside.
3. Thread the lamb onto the skewers and cook under a preheated grill on a prepared BBQ for 12-16 minutes, turning occasionally until any meat juices run clear.
4. Spread a large spoonful of the purée onto each flatbread, add one shawarma on top.
5. Garnish with the salad leaves and serve.

Make it
LAMB

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