

Lamb & Veggies Skewers

INGREDIENTS:

2kgs diced lamb (cut into 1 inch thick cubes)
1 capsicum (cut into 1 inch wide pieces)
1 onion (cut into 1 inch wide pieces)
1 zucchini (cut into 1cm thick round pieces)
4 tablespoons salt
2 tablespoons pepper
Dash of olive oil
Juice from 1 lemon

PREPERATION:

Mix the all ingredients in a bowl and allow to stand for 1 hour prior to skewering.

Skewer the lamb, capsicum, zucchini and onion onto the kebab skewers, alternating between the 4 ingredients.

If you do not have a motorised rotisserie skewer set, cooking the skewers over a charcoal BBQ will suffice. Just remember to turn after 5 minutes .

Cook
Time



10MIN.

IMAGE BELOW

Skewers take less than
10 minutes to cook
over a bed of hot coals



HOT TIP

Use a motorised kebab machine to turn the skewers to ensure even cooking