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by Lynn Marsh

Lynn's Lemony Marinated Lamb Kebabs



Ingredients

1 tablespoon olive oil
1kg Lamb (boneless)
For The Marinade
1 teaspoon ground cumin
½ teaspoon ground ginger
1 teaspoon ground coriander
400g large onions chopped
2 crushed garlic gloves
125ml olive oil
60ml lemon juice
To Make The Tomato Sauce
½ teaspoon ground cumin
¼ teaspoon ground cinnamon
425g can chopped tomatoes
1 small red chilli, finely chopped

Preparation

1. Cut the lamb into 1 inch cubes.
2. Add the lamb to the marinade in a bowl, cover and pop into the fridge for several hours or leave overnight
3. When it's time to cook...thread the lamb onto skewers.
4. Heat oil in a pan, cook the kebabs in batches, cook them until browned all over and cooked through.
5. Serve with couscous or rice and tomato sauce.
6. Marinade: Place all ingredients together and combine
7. Tomato Sauce: Add the chopped tomatoes with remaining ingredients in a small pan, simmer, uncovered, for about 5 minutes or until slightly thickened.

Cooks Note

Lynn's Tip: soak the bamboo skewers in cold water for several hours, this will prevent them from burning