



Mediterranean Lamb Kebabs

Serves 4 EASY



Ingredients

- 1 lemon
- 1 tbs olive oil
- 1 tbs honey
- 4 tsp Simply Shake Special Blend for Lamb
- 350 g (12 oz) lamb fillet, cubed
- 1 red pepper, diced
- 16 dried apricots

Method

STEP 1

Halve the lemon, squeeze the juice from one half and cut the remaining lemon into 8 pieces.

STEP 2

Blend the lemon juice, oil, honey and Lamb Seasoning in a large bowl. Stir in the lamb, pepper, apricots and lemon pieces. Allow to marinate for 1-2 hours in a refrigerator, thread alternate pieces onto 4 skewers.

STEP 3

Place under a pre-heated grill or on a barbecue and cook for 10-15 minutes, turning occasionally, basting with any remaining marinade.