

# What Katie ate...

## MARINATED LAMB KEBABS, PISTACHIO + SPICED YOGHURT

### FOR THE LAMB

1kg lamb leg/shoulder, excess fat removed, cubed  
Juice 2 lemons  
4 tbsp sour cream/natural yoghurt  
2 tbsp apple cider vinegar  
1 tbsp honey  
1 tsp ground cumin  
2 tsp garam marsala  
6 plump garlic cloves, peeled + finely minced  
Bunch fresh dill, snipped  
3 tbsp good quality olive oil  
1/2 tsp sea salt  
1/2 tsp freshly ground black pepper

### FOR THE SPICED YOGHURT

1 x 250ml tub greek yoghurt  
1 tbsp good quality extra virgin olive oil  
4 plump garlic cloves, peeled + finely minced  
Juice + zest 1 lemon  
1/2 tsp ground cumin + garam marsala

### YOU WILL ALSO NEED

Lebanese or pita breads  
1/2 cup pistachios, shelled  
250ml tub good quality hummus  
Baby gem or iceberg lettuce, shredded  
Punnet cherry tomatoes, halved  
Mild green chillies, thinly sliced  
Large handful fresh mint  
Fresh flat-leaf parsley (optional)

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**SERVES 4 - 6**

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Add lemon juice, sour cream, apple cider vinegar, honey, cumin, garam marsala, minced garlic, dill, olive oil, salt and pepper into a large zip-lock freezer bag along with lamb cubes.

Seal bag and massage marinade well into meat.

Chill in fridge overnight or for at least 4 hours.

To make the yoghurt, combine all ingredients together in a bowl.

Thread marinated lamb onto metal skewers and bbq for 10-15 mins (medium rare) or cook inside on a griddle pan.

Serve with Lebanese or pita bread, smeared with good quality hummus, shredded lettuce, tomato, chopped pistachios, green chilli, spiced garlic yoghurt and fresh mint/parsley.