



# Lamb souvlaki with garlic yoghurt sauce



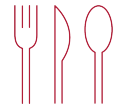
DIFFICULTY: EASY



PREPARATION TIME: 2  
HOURS



COOKING TIME: 16-20  
MINUTES



SERVES: 6-8

## Ingredients

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800 g cubed lamb leg meat (2 cm cubes)  
2 cloves garlic, crushed  
1 tsp dried oregano  
½ tsp dried thyme  
½ tsp dried dill  
Pinch of cinnamon  
2 tbsp olive oil  
Zest and juice of one lemon  
1 large red capsicum, cut into 2 cm pieces  
1 red onion, cut into 2 cm pieces  
Salt and black pepper  
Approx. 20 bamboo skewers, soaked in water

### Sauce

200 g Greek yoghurt  
2 cloves garlic, crushed  
1 x 10 cm piece of cucumber, finely diced  
2 tsp lemon juice  
Salt and black pepper

### Serving suggestion

1 red onion extra, sliced  
2 tomatoes, sliced  
100 g feta cheese, roughly crumbled  
8 pita breads

## Method

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Place the lamb in a medium bowl and add the garlic, oregano, thyme, dill, cinnamon, oil, zest and lemon juice. Stir to combine, cover with plastic wrap and refrigerate for at least 2 hours. The meat should look paler in colour. Preheat Grill on 275°C and place wire rack on top of the enamel tray. Thread the lamb, capsicum and onion alternately into the soaked bamboo skewers. Place lamb skewers on a wire rack. Season with salt and black pepper. Place souvlaki in oven on shelf level 4 (level 3 in compact appliance). Cook the souvlaki for 8-10 minutes on each side, or until browned and a little charred.

While the souvlaki is cooking, make the garlic yoghurt sauce. Combine all the yoghurt, garlic, cucumber, lemon juice, salt and pepper in a small serving dish. Stir to combine.

Arrange onion slices, tomato slices and feta cheese on a serving platter. Warm pita bread in a frypan or chargrill plate over medium heat, if desired. Place pita bread on a serving plate.

Place the souvlaki on a serving plate and serve with garlic yoghurt sauce, salad and pita bread.

## Notes

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Souvlaki is traditionally cooked over a charcoal grill. Ensure the grill is preheated and that the door is opened only to turn the

kebabs. Opening the door unnecessarily, will slow the cooking and prevent the charring of the souvlaki.