



Lamb souvlaki with garlic yoghurt sauce



DIFFICULTY: EASY



PREPARATION TIME: 2
HOURS



COOKING TIME: 16-20
MINUTES



SERVES: 6-8

Ingredients

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

Notes

Method

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.

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