



CHIPOTLE LAMB KEBABS

by Butchery Kitchen

Ingredients

- 500g fresh diced lamb
- 1 tablespoon chipotle chilli flakes
- 1 tablespoon crushed chilli flakes
- 1 teaspoon ground coriander
- 1 teaspoon paprika
- 1 teaspoon cayenne pepper
- Kebab skewers
- 2 de-seeded and chopped peppers
- 1 thickly chopped red onion





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Directions

- Combine the spices in a large bowl, add the diced lamb and coat evenly.
- Cover the bowl and keep in the fridge for a minimum of 3 hours or overnight.
- Skewer the lamb, onion and peppers.
- Cook under the grill for 5-7 minutes per side.

Serving Suggestions

- Enjoy with fresh salad, roasted veg cous cous with parsley, feta and sultanas and a couple of pitta breads.
- It would also work perfectly with rice, garlic flatbread and roasted veg.

