

Greek Lamb and Vegetable Skewers



Ingredients

- 1 kg lamb leg or shoulder roast, trimmed, cut into 1 inch cubes
- 1 lemon, zested and juiced
- 1 tbsp dried oregano
- 3 cloves garlic, crushed
- 1 tsp sweet paprika
- 1/2 tsp dried mint
- 1 tsp salt
- 1/4 cup olive oil
- 2 medium zucchini, cut into 2 cm chunks
- 1 red onion, cut into 2 cm chunks

Directions

Step 1 – In a large bowl or Ziplock bag, combine the lamb, lemon zest and juice, oregano, garlic, paprika, mint, salt and olive oil and toss together until evenly coated. Set aside and marinate the lamb for at least one hour.

Step 2 – Prepare the BBQ for direct cooking over medium - high heat (200 - 220°C). Ensure the grills are clean.

Step 3 – Thread the lamb alternately onto BBQ skewers with pieces of zucchini and red onion. Place the skewers onto the grill and cook, turning regularly, until the meat has browned and reached an internal temperature of at least 60°C. Remove the skewers from the BBQ and allow to rest, tightly covered in foil, for 10 minutes before serving. Serve with Greek salad or in souvlaki style pitta wraps.

