

THE SPICE IS RIGHT™

KEBAB

Succulent lamb kebabs, perfectly spiced for an appetising starter.

Recipe to make 15-20 Kebabs

What additional ingredients are required?

1. 450 grams (1 lb) of minced Lamb
2. One medium Onion
3. Four green Chilies
4. Two medium sized potatoes

Shammi Kebab Recipe



Step 1

Blend 1 medium sized onion with 4 green Chilies.



Step 2

Place 450 grams (1 lb) of Lamb mince into a large bowl.



Step 3

Add the blended onion and chilies and 1 table spoon of plain flour to the mince. Also add 1 sachet of 'Kebab Spice' and mix well.



Step 4

Add 2 medium sized Potatoes which have been grated and squeezed to remove excess water and mix well.



Step 5

Using a Jam jar lid make the Kebabs and place them on a hot griddle and shallow fry.



Step 6

Cook equally on both sides, until the kebab is cooked. This can vary depending how rare you prefer your lamb.

Finally serve hot on a bed of salad with a mint and Garlic Dip.