

# Yogurt Marinated Lamb Kebabs on Toasted Pitta



**aroma**  
KITCHEN

## INGREDIENTS

### 4 Leicester Bakery White Pitta Bread

400g plain Greek yogurt

2 tablespoons lime juice (from 1 lime)

1 tablespoon Madras curry powder

1 teaspoon ground cumin

1 teaspoon salt

1/4 teaspoon cayenne

2 teaspoons sumac (optional)

1 1/2 tablespoons minced garlic, divided

1 kg boned lamb shoulder, cut into cubes

Chopped fresh mint

## METHOD



- 1 In a bowl, stir together yogurt, lime juice, curry powder, cumin, salt, cayenne, sumac and 1 tbsp. garlic. Transfer 3/4 cup spiced yogurt to a small container and chill until ready to use.
- 2 Stir remaining 1/2 tbsp. garlic into yogurt mixture in bowl. Add lamb pieces and stir to coat evenly. Cover and chill at least 8 hours.
- 3 Preheat a grill pan to medium-high, then oil well with a piece of oiled paper towel.
- 4 Remove lamb pieces from marinade (discard marinade) and thread onto 6-8 skewers or kebab sticks.
- 5 Grill, uncovered, until charred outside and just cooked through (cut to test), about 5 minutes per side.
- 6 Remove kebabs from the pan, oil the pan again and grill the pita bread until well charred. Leave them to absorb the oily lamb flavours in the pan.
- 7 Sprinkle skewers with mint and serve with pita, and reserved yogurt mixture (thinned with a little milk or water if you like).