

# Lamb Kofta

Serves  
4



## Ingredients

- 500g Ground lamb
- 2 Medium Onions (finely chopped)
- 2 Cloves garlic (minced)
- 30g Fresh Parsley (finely chopped)
- 30g Fresh coriander (finely chopped)
- 2tsp Kofta Spice Blend
- 1tsp Salt
- 1/2tbsp Olive oil
- Wooden or metal skewers (soak wooden skewers in water 30 minutes before)

# Method

Using a large mixing bowl, combine the ground lamb, chopped onions, minced garlic, chopped parsley, chopped coriander, Kofta Spice Blend, salt, and black pepper.

Mix well until all the ingredients are evenly distributed.

Divide the mixture into 8-10 equal portions and shape each portion into a sausage-like shape around the skewers.

Preheat a grill or barbecue to medium-high heat.

Brush the kebabs with olive oil and place them on the grill.

Cook for 10-12 minutes, turning occasionally, until the kebabs are cooked through and have a nice, golden-brown colour.

Serve the Lamb Kofta Kebabs with warm pita bread, a side of salad, and a dollop of yogurt or tahini sauce.