## **Tikka Masala Lamb Kebabs**



Recipe supplied by Meat & Livestock Australia (MLA).

## **Ingredients**

600g lean lamb leg steaks, cut into 3cm cubes

120g natural yoghurt + extra, to serve

1/4 cup tikka paste

1/3 cup lime juice + extra wedges, to serve

1/3 cup coriander leaves, roughly chopped

200g baby tomato medley, quartered

1 large Lebanese cucumber, diced

80g baby salad leaves

1 tbsp olive oil

Flaked almonds, toasted, long green chilli, thinly sliced, to serve

4 naan breads, warmed, to serve

## **Method:**

- Combine yoghurt, tikka paste, 3 tablespoons lime juice and half the coriander in a large snaplock bag. Season, add lamb, rub to coat and set aside for 10 minutes. Thread lamb onto skewers and place on a plate.
- 2. Heat a large, lightly oiled char-grill or non-stick frying pan over high heat. Cook lamb, in batches, if necessary, for 2-3 minutes per side, until slightly charred and cooked to your liking. Set lamb aside on a plate loosely covered with foil for 5 minutes to rest.
- 3. In a medium bowl, combine tomatoes, cucumber and salad leaves. Drizzle with remaining lime juice and olive oil. Season and toss to coat.
- 4. Sprinkle lamb with remaining coriander, almonds and chilli. Serve with salad, extra yoghurt, lime wedges and naan bread.