



Lamb Kofta Kebabs **Yeilds 20 Kebabs**

Serves

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Ingredients

1-Lb Ground Lamb, Turkey, Or Beef

4-Cloves Garlic Cloves, Mashed

1/2 Cup Or 3 Tbs Chopped Parsely

1-Tsp Sea Salt Or Kosher Salt

1/2 Onion Grated

1-Tbs Ground Coriander

1-Tsp Ground Cumin

1-Tbs Ground Cinnamon

1/2 Tsp Ground All Spice

1/2 Tsp Tumeric

1/4 Tsp Red Pepper

1/4 Tsp Ground Ginger

1/4 Tsp Ground Black Pepper

1-Cup Plain Yogurt

1 Medium Cucumber Pealed And Sliced Thin.

12 Flat Breads Or Tandoori Nann Cut In Half To Make 24 Peices

1-Cup Chopped Tomato

20 Wooden Skewers - Soaked In Water For 30 Minutes

Preparation Instructions

In a large glass or metal bowl mix everything together well. Cover and put into the refrigerator for at least 30 minutes or overnight. Take out the mixture and roll into little balls about 1 inch size.when ready to cook, soak 28 wooden skewers in water for about 30 minutes. Place each meatball onto each skewer

and flatten with your hand to make an oval shape.

After all 20 are put on the skewers place onto a baking tray. Pre heat a grill pan and lightly oil it. Cook the skewers turning them occasionally to they reach the doness level you prefer. 5 to 6 minutes for medium.

Serve meat on the top of the flat bread along with a dollop of yogurt, some chopped cucumbers and chopped tomato. Roll up in a type of sandwich. And enjoy!