

# Lamb, Mint and Halloumi Kebabs

## Ingredients:

- 450g/1lb lean boneless lamb leg or shoulder, cut into 2.5cm/1inch cubes
- 30ml/2tbsp freshly chopped mint or oregano
- Salt and black pepper
- 15ml/1tbsp lemon juice
- 15ml/1tbsp olive oil
- 100g/4oz halloumi cheese

## The night before:

- Soak 8 short or 4 long wooden skewers overnight in water.

## Method:

1. Place all the kebab ingredients into a large, shallow dish, toss gently, cover and leave to marinate for up to 2 hours in the refrigerator.
2. Thread the lamb and cheese on to wooden or metal skewers.
3. Cook the kebabs on a preheated grill for 12-16 minutes, turning occasionally until any meat juices run clear.
4. Serve with houmous and a green salad.