



Chef Nick Sandler's Spicy Mediterranean Steak Kebab with couscous

INGREDIENTS

1x Pack of Ethical Butcher Mediterranean Spicy
Steak Kebabs

(Steak, Salt, Cumin, Chilli, Coriander, Garlic,
Mint, Caraway, Cayenne)

150g couscous, rehydrated & tossed with olive
oil, salt & pepper

Juice of a lemon

A handful of each of the following herbs.

Parsley / coriander / mint

150g Greek style full fat yogurt

1 tablespoon chilli sauce of your choice
(Tabasco, Franks etc not sweet chilli sauce)

Olive oil

1/2 a cucumber, diced

3-4 medium sized fresh vine tomatoes, roughly
chopped

A medium red chilli to taste

Green salad (optional)

Sea salt

METHOD

Chop tomatoes and cucumber, about the same
volume as the re-hydrated couscous and stir in

Roughly chop fresh herbs, parsley, coriander &
mint

Stir the herbs into the couscous with the lemon
juice

Cook kebabs on a hot grill or BBQ at 250c for 3
minutes either side, leave rare in the middle.

Mix strained Greek yogurt with chill sauce of
your choice to taste

Serve the kebabs on the cous cous and drizzle
the yogurt dressing over the top

Finish with some more chopped herbs and thin
strips of red chili to taste