

Seekh Kebab with Pestle Vindaloo

INGREDIENTS

Ethical Butcher 500g Lamb Mince

- 1 Pestle Vindaloo paste

- 6 metal or bamboo* skewers (soaked for 15 minutes in warm water)

Naan Bread or rice

Full fat yogurt to serve

Quick pickled red onion

Lettuce

METHOD

Place meat and paste in a large mixing bowl - start to mix with a wooden spoon and if necessary then get your hands in to blend flavours fully through meat

Divide mixtures into 6 portions and then shape around skewer to create even sausage like shapes, refrigerate for 20 minutes

Set grill or BBQ to a medium heat and cook skewers for approx 10 minutes, at which point turn heat up to a high and cook for a further 5 minutes to create crispy edges

Serve on naan, pitta or flatbread with yogurt, pickled red onions & lettuce

