

INGREDIENTS

LAMB SKEWER

- 200g lamb steak, (cut into pieces)
- 1 tablespoon olive oil
- ½ teaspoon garlic powder
- ½ teaspoon dried oregano
- ½ teaspoon dried thyme or fresh (chopped)
- ½ teaspoon paprika
- ½ a lemon (squeezed juice)
- Salt & pepper
- 3/4 metal or wooden skewers

COUSCOUS SALAD

- 1 x tomatoes (seedless & diced)
- 1 x cucumber (diced)
- 1 x red onion (diced)
- ¼ cup marinated green olives
- Feta (crumbled)
- Parsley (diced)
- Coriander (diced)
- 1 cup couscous
- Salt & pepper to taste
- Squeeze of lemon juice



Marinated Greek Lamb Skewers



2 servings



13 minutes

A quick and easy meal to cook in your air fry. This recipe is perfect for summer or winter evenings. Enjoy!

INSTRUCTIONS

LAMB SKEWER

- 1) In a large bowl add the lamb, garlic, oregano, thyme paprika, salt and pepper
- 2) Add lemon juice and mix
- 3) Set your air fryer to 180 degrees
- 4) If you have wooden skewers, soak them in water for 30 minutes prior
- 5) Add lamb to skewers
- 6) Drizzle olive oil over lamb skewers
- 7) Cook for 8 minutes in air fryer

COUSCOUS SALAD

- 1) Boil a cup of water & add couscous
- 3) Mic & cover to rest a for a minute
- 4) Cut and add into a bowl tomatoes, cucumber, parsley, red onions, olives, parsley, coriander
- 5) Fluff couscous with a fork
- 6) Add salad mixture, lemon juice, salt & pepper

TO SERVE

- Place couscous into a serving bowl
- Add lamb skewers on top
- Add a tzatziki on top
- Add a lemon wedge on the side
- Crumble feta on top

Marinated Greek Lamb Skewers with Couscous Salad



INGREDIENTS

TZATZIKI

200g Greek yoghurt

¼ cucumber (grated)

1 clove of garlic, (minced)

1 tbsp olive oil

Salt & pepper

Lemon juice

Coriander (diced)

INSTRUCTIONS

TZATZIKI

- 1) Grate cucumber and squeeze to get rid of excess water
- 2) Add the cucumber to a bowl
- 3) Add Greek yoghurt
- 4) Add garlic powder
- 5) Add lemon juice
- 6) Dice coriander and mix all together
- 7) Add salt & pepper to taste
- 8) Store the tzatziki sauce in the fridge and always serve cold



TZATZIKI

This easy tzatziki sauce recipe is unbelievably delicious. It's a creamy cucumber yogurt sauce you can serve with almost anything but perfect on top of lamb!