

Indian recipe Oxo : lamb tikka kebabs / Tesco.

Contributors

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TESCO

RECIPE IDEAS

Indian
RECIPE

AS
SEEN ON
TV

OXO

Lamb Tikka Kebabs

Approximate cooking time: 15 minutes plus marinating.

Take lamb,
yoghurt
and onion



1

*Crumble
in Cubes*



2

Blend and
use as
marinade



3

Arrange on
skewers
and grill



4

Serve



Indian RECIPE OXO

Lamb Tikka Kebabs

SERVES 4

Approximate cooking time: 15 minutes plus 30 minutes marinating.

These kebabs are equally good made with chicken breast meat.

Serve them with rice, shredded lettuce and natural yoghurt flavoured with a little mint sauce.

INGREDIENTS

- ◆ 1 SMALL ONION
- ◆ 1 GARLIC CLOVE
- ◆ 2 LAMB FILLETS,
TOTAL WEIGHT ABOUT 550g/1¼ lb
- ◆ 150ml/¼ pt NATURAL YOGHURT
- ◆ 2 INDIAN OXO SEASONING CUBES
- ◆ 30ml/2 level tbsp TOMATO PUREE
- ◆ 1 LARGE LEMON
- ◆ THINLY SLICED ONION RINGS AND
TOMATO WEDGES, TO GARNISH

METHOD

1. Skin and chop the onion. Skin and crush the garlic. Cut the lamb into bite-sized cubes and put them in a non-metallic bowl.
2. Put the onion, garlic, yoghurt, Seasoning cubes and tomato purée in a food processor or blender. Process until smooth. Pour the mixture over the lamb, stirring to coat it well. Cover and leave in the refrigerator to marinate for 30 minutes or more.
3. Cut the lemon into wedges. Thread the lamb and lemon wedges on to 4 skewers. Arrange the skewers on a piece of foil standing in a grill pan. Brush with the remaining marinade.
4. Preheat the grill, then cook the kebabs under a high heat for about 15 minutes, turning them occasionally and brushing with any remaining marinade, until golden brown.



More Information

If you would like to receive further recipes for these and other Oxo cubes, please write, enclosing an A5 S.A.E., to the following address:

Oxo Recipe Card Offer, PO Box 100, Burnley, Lancs., BB11 1DT.

