



# Moroccan Lamb Kabobs

NIBBLEDISH CONTRIBUTOR

## Ingredients

Serves 2:

(8 large kabob balls or 16 little kabob balls)

- 250g lean lamb mince
- 2 celery sticks, finely chopped
- 1 tbsp red onion, finely chopped
- 1 tbsp olive oil
  
- 2 cloves, crushed
  
- 2 tsp cumin
- 2 tsp paprika
- 2 tsp coriander
- Pinch of cinnamon
  
- 100g couscous
- 150ml hot veggie or chicken stock
- 100g chickpeas
- 2 spring onions, chopped
- 6 dried apricots, chopped
- 2 tsp dried mint

## Instructions

1. In a bowl, mix the oil with the cloves and the spices.
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2. Add the lamb, celery and onion, mixing well.
  3. Form into 8 balls and thread onto 2 skewers. (Alternatively, form into 16 balls and thread onto 4 skewers!)
  4. Grill for 15 minutes, turning once.
  5. Meanwhile, pour the stock over the couscous in a bowl and cover for 5 minutes.
  6. Stir in the chickpeas, apricots, spring onion and mint.
  7. Divide into two bowls and serve with the lamb kabobs.