

## Barbecued Meatball Kebabs



**Serves 4**

**Prep 30 mins**

**Cooking 10 mins**

**Easy**

### Ingredients

¼ red onion  
400g lamb mince  
1 tsp ras el hanout  
2 tbsp parsley, finely chopped, + some to serve  
1 pack sweet peppers  
1 tbsp olive oil  
1 lemon, quartered  
flatbreads to serve  
cucumber, carrot match sticks, red onion slices, all soaked in lemon juice, to serve

### For the tahini sauce

3 tbsp natural yogurt  
2 tbsp tahini

### Equipment:

metal or soaked wooden skewers

1. Heat your barbecue for cooking over direct heat. Very finely chop the onion & put it in a bowl with the lamb mince, ras el hanout, harissa, mint, & season. Use your hands to squeeze & mix everything together, then divide the mixture into 12-16 portions & roll each one into a ball. Mix the ingredients for the tahini sauce, adding a splash of water if it's a bit too thick.
2. Thread the meatballs onto skewers, alternating them with peppers. Use two meatballs for short skewers, and three or four for longer ones.
3. The coals are ready when they're ash coloured and glowing red or cook under hot grill. Cook the meatballs, turning the skewers every now and then so they colour on all sides – they should take 10 mins at the most. Put the lemon cut-side down on the grill to soften and mark it. When the skewers are cooked, briefly barbecue the flatbreads. Serve the skewers with the flatbreads, sauce, lemon, veg and the parsley scattered over.