

## Grilled Lamb Skewers, Green Bean & Cheese Salad



**Serves 4**

**Prep 15 mins**

**Cooking 15 mins**

**Easy**

### Ingredients

600g lamb loin fillet, cut into 3cm cubes  
100ml olive oil, plus extra for drizzling  
4 tsp runny honey  
1 tbsp fennel seeds  
300g extra fine green beans, trimmed  
125g soft goat's cheese or feta  
25g pine nuts  
1 yellow pepper, deseeded & cut into 3 cm pieces  
1 red pepper, deseeded & cut into 3 cm pieces  
1/2 lemon  
salt & pepper

1. Put the lamb in a medium bowl. Add the oil, honey, fennel seeds and salt & pepper and stir to combine. Set aside
2. To make the salad, bring a small saucepan of salted water to the boil and cook the beans for 10 mins or just tender. Drain and rinse under cold running water, then drain again thoroughly. Put the green beans in a bowl and while they are still warm, crumble over the goat's cheese and season. Sprinkle over the pine nuts and drizzle over a little olive oil.
3. Light the barbecue or the grill. Thread 4 metal skewers, 25 cm long, with the lamb and the peppers. Brush over any excess marinade.
4. When the barbecue or grill is ready, place the skewers on the barbecue and grill for about 4 -5 mins each side or until the meat is cooked through and the peppers are starting to char. Serve the skewers with a squeeze of lemon juice and the salad alongside.