



**Recipe name:**

PEPPADEW® onion crunch lamb kebabs and mint onion crunch yoghurt with homemade flatbreads

**Recipe description:**

A quick and easy homemade meal where fluffy flatbreads become the perfect vehicle for well-seasoned PEPPADEW® Spicy Onion Crunch and mint lamb kebabs, served with a homemade PEPPADEW® Spicy Onion Crunch and mint yoghurt. The PEPPADEW® Onion Spicy Crunch mint yoghurt doubles up as the perfect dip for homemade sweet potato wedges.

Tender lamb cubes marinated in a mix of lemon juice, olive oil, mint and PEPPADEW® Spicy Onion Crunch, skewered and grilled to perfection. The homemade flatbreads, golden and fluffy, make the ideal base for these kebabs, while the mint PEPPADEW® Spicy Onion Crunch yoghurt adds a refreshing and tangy touch. Complemented by crispy sweet potato wedges, this meal is a perfect blend of textures and flavours, making it an excellent choice for a BBQ or a family-sharing meal.

**Prep Time**

2 hours

**Cook Time**

25 minutes

**Serves:**

4-6

**Made with:**

PEPPADEW® Spicy Onion Crunch

**Course:**

Lunch / Dinner

**Occasion:**

BBQ

**Ingredients:**

- 300g strong bread flour
- 7g instant yeast
- 1 tsp honey
- 3 tbsp olive oil
- 1 tsp salt
- 190ml warm water

**Lamb kebabs:**

- 750g lamb steak cubes (cut into 3cm cubes)
- 1 lemon, juiced
- 3 tbsp olive oil
- 8 mint leaves
- 3 tbsp extra virgin olive oil
- 2 tbsp PEPPADEW® Spicy Onion Crunch
- 4–5 medium-sized sweet potatoes

**Mint Onion Crunch Yoghurt:**

- 200g natural yoghurt
- 8 mint leaves
- 1–2 tsp PEPPADEW® Spicy Onion Crunch

**Method:****If making homemade flatbreads**

1. Prepare the flatbreads by adding honey to 190ml of warm water (water to be slightly warm to the touch, not boiling).
2. Add the instant yeast, stir and set aside for 10 minutes.
3. In a large mixing bowl, add the flour and the salt.
4. Once the yeast warm water looks frothy, combine the mix with the flour and bring it together by hand.
5. Knead in the olive oil for 5 minutes until a soft ball has formed.
6. Cover and leave to rise for 1 to 2 hours, until the dough has doubled in size.
7. Once the dough has risen and before you are ready to cook the lamb, add a drizzle of oil to the kitchen top and cut the dough into 4 to 5 equal portions.
8. Using your hands, stretch the dough into rough flatbread shapes.
9. Place each flatbread in a hot dry pan. Cook for around 50 seconds on each side.

**Lamb Skewers with potato wedges**

1. Cut the lamb steaks into 3cm cubes.
2. Finely chop the mint.

3. In a large bowl, add the lamb cubes, followed by half of the finely chopped mint leaves, 2 tbsp of PEPPADEW® Spicy Onion Crunch, olive oil and lemon juice. Toss all together to coat then thread between 5 to 6 lamb cubes onto skewers. Lay the skewers on a plate or baking tray. set aside for 30 minutes to 1 hour to allow to marinate (can be prepared the night before).
4. Make the mint PEPPADEW® Spicy Onion Crunch yoghurt dip by mixing yoghurt, remaining chopped mint and 1–2 tsp of PEPPADEW® Spicy Onion Crunch together. Refrigerate until ready to use.
5. Prepare the sweet potato wedges. Wash the potatoes thoroughly, then slice them into medium-sized wedges.
6. Preheat the oven to 220°C/200°C fan/gas 7. Drizzle oil over the potato wedges and bake in the oven for 15 minutes.
7. Dry heat a griddle pan and griddle the kebabs for 5 minutes on each side for medium rare kebabs, and a little longer for well done.
8. Serve the perfectly cooked lamb kebabs on either the warm homemade or pre-brought flatbreads. Drizzle the meat with the mint PEPPADEW® Spicy Onion Crunch yoghurt. Serve with crisp sweet potato wedges.

**SERVING SUGGESTION:**

Serve with sweet potato fries and use the onion mint yoghurt as a side dip.