Tikka Masala Lamb Kebabs

Recipe supplied by Meat & Livestock Australia (MLA).

Ingredients

600g lean lamb leg steaks, cut into 3cm cubes

120g natural yoghurt + extra, to serve

1/4 cup tikka paste

1/3 cup lime juice + extra wedges, to serve

1/3 cup coriander leaves, roughly chopped

200g baby tomato medley, quartered

1 large Lebanese cucumber, diced

80g baby salad leaves

1 tbsp olive oil

Flaked almonds, toasted, long green chilli, thinly sliced, to serve

4 naan breads, warmed, to serve

Method:

1. Combine yoghurt, tikka paste, 3 tablespoons lime juice and half the coriander in a large snap-lock bag. Season, add lamb, rub to coat and set aside for 10 minutes. Thread lamb onto skewers and place on a plate.
2. Heat a large, lightly oiled char-grill or non-stick frying pan over high heat. Cook lamb, in batches, if necessary, for 2-3 minutes per side, until slightly charred and cooked to your liking. Set lamb aside on a plate loosely covered with foil for 5 minutes to rest.
3. In a medium bowl, combine tomatoes, cucumber and salad leaves. Drizzle with remaining lime juice and olive oil. Season and toss to coat.
4. Sprinkle lamb with remaining coriander, almonds and chilli. Serve with salad, extra yoghurt, lime wedges and naan bread.