



# LAMB SOUVLAKI WITH TZATZIKI

**Ingredients cost:** £12

**Servings:** 4

**Prep Time:** 10 minutes plus  
marinating time

**Cook time:** 15 minutes

This simple souvlaki recipe is great with pork too, although lamb tends to stay juicier on the grill. It's super summery served with a simple tzatziki and flatbreads, although pitta would work just as well. A Greek salad with olives and feta would be lovely as a side dish.

## METHOD:

### FOR THE LAMB:

650g lamb neck fillet  
(alternatively, you could use  
diced leg or shoulder, threaded  
onto skewers)

4 garlic cloves, crushed

2 tbsp lemon juice

1 tsp ground cumin

1 tbsp dried oregano

4 tbsp olive oil



**1.** Combine the garlic, lemon juice, cumin, oregano and olive oil with some salt and pepper and rub all over the lamb. Set aside to marinate for 30 minutes to an hour.



**2.** Combine all the ingredients for the tzatziki, season with salt and pepper and set aside.

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## FOR THE TZATZIKI:

500g natural Greek yoghurt

A handful mint leaves, finely sliced

1-2 cloves garlic, crushed

½ cucumber, seeds removed and sliced

2 tbsp lemon juice

## METHOD CONTINUED:



**3.** Light two of the Jupiter Outback BBQ gas burners and turn to high heat. Once hot, place the lamb on the grill and cook, turning every so often for around 15 minutes, or until cooked to your liking.

**4.** Set the lamb aside to rest for 5-10 minutes. Slice and serve with pitta or flatbread, the tzatziki and some salad.