

## Barbecued Lamb Tikka With Coleslaw

Serves 6

Preparation time: 10 mins

Marinade and chill time: 2 hours

Cooking time: 10-15mins

### Ingredients:

#### Marinade:

800g cubed lamb loin

100ml natural yoghurt

Juice of 1 lime

2 cloves crushed garlic

25mm piece of ginger, finely chopped

15g ground coriander

5g ground cumin

5g ground garam masala

5g paprika

Pinch of salt

Juice of 1 lemon mixed with 100g butter

#### Coleslaw:

½ red cabbage, finely sliced

½ red onion, finely sliced

6 kaffir lime leaves, sliced +stalk removed

Handful of beansprouts

1 grated carrot

Juice of 1 lime

30g wasabi

Splash of olive oil

Splash of rice wine vinegar

Small handle of chopped coriander

Natural yoghurt to serve



## Method:

- 1 Combine the marinade ingredients and coat the lamb well. Thread onto wooden skewers then cover and chill for at least 2 hours.
- 2 Once the lamb skewers have marinated, place them on a medium heat on the barbecue and baste them with the butter and lemon, turning when golden
- 3 To make the coleslaw simply combine all the ingredients together in a bowl and season
- 4 Remove the lamb from the skewers and serve in barbecued pitta bread with the coleslaw and yoghurt, using lime wedges and coriander for garnish

**Tip:** Best served immediately but could be popped in a lunch box. It's best to keep coleslaw and barbecued lamb and bread in separate containers and assemble just before eating!

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