

## Pinchos Morunos



**PREP TIME**  
20 MINS +  
MARINATING



**COOK TIME**  
8 MINS



**TOTAL TIME**  
28 MINS +  
MARINATING



**SERVES 6 PEOPLE**



**EASY**



## Ingredients

1kg leg of lamb, diced  
2 tablespoons ground cumin  
1 tablespoon ground coriander  
2 tablespoons sweet Spanish paprika  
2 teaspoons ground turmeric  
2 teaspoons dried oregano  
1 teaspoon ground cinnamon  
2 minced garlic cloves  
100ml extra virgin olive oil  
Juice of ½ a lemon  
Salt  
Black pepper  
Lemon wedges and baguette bread to serve

## Method

Place the diced lamb in a large bowl and add the cumin, coriander, paprika, turmeric, oregano, garlic, lemon juice and olive oil. Mix well and season with salt and pepper. Marinate the lamb for at least 6 hours but preferably overnight.

The next day, place the marinated lamb into steel skewers and cook on a hot barbecue for 2 minutes on each side.

Squeeze some lemon juice and serve with some bread and a salad made from feta cheese, baby spinach, pomegranate seeds and fresh mint, dressed with olive oil and sherry vinegar.