

Jason Pettit – Capital Radio Recipe



BBQ Lamb Skewers with Yemeni Green Chili Sauce

This spicy green chili sauce balances heat with earthy herb flavours!

Ingredients – serves 4 people

600 gram	boneless lamb leg (cut into 20mm cubes)
1 lrg	red pepper (cut into 20mm pieces)
1 lrg	red onion (cut into 20mm pieces)
	salt & <i>black pepper to taste</i>
	<i>sauce</i>
1 Tsp	ground coriander
1 Tsp	ground cumin
½ Tsp	ground cardomam
1 bunch	parsley (washed & leaves picked)
1 bunch	coriander (washed & roots trimmed)
2 each	serrano chili pepper (stem, seeds & pith removed)
3 lrg	garlic cloves
5 lrg	spring onions (washed & trimmed)
1 lrg	lemon (zested & juiced)
½ cup	olive oil
	salt & <i>black pepper to taste</i>
1 cup	cous cous
1 cup	boiling water
1 Tbsp	olive oil
	salt & <i>black pepper to taste</i>

Method

Soak wooden skewers (if using) in water for at least 30 minutes.

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Thread a piece of lamb, then a piece of onion then a piece of red pepper onto a skewer. Continue until the skewer is full but with a 2 inch space at each end.

Repeat until all skewers are full/all meat is used.

Roughly chop the parsley, coriander, serrano chili peppers and spring onions and place into a blender jug/food processor.

Crush the garlic cloves with the flat of a knife blade and add to the blender jug/food processor.

Add all remaining sauce ingredients except the salt & pepper.

Pulse/blitz the mixture until a semi smooth consistency is achieved (avoid large pieces of chili pepper).

Adjust flavour with salt and black pepper to taste.

Season the lamb skewers to taste with sea salt and black pepper.

Place onto a pre-heated BBQ allowing space between each skewer.

Turn each skewer once the surface is seared golden brown and continue cooking.

Move them around the bbq to ensure they cook evenly and do not burn.

Cook to desired level – medium takes approx. 8minutes.

Whilst the skewers are cooking – toast any flatbreads or other vegetables you wish to serve (courgette/aubergine/peppers).

Heat a small pan over a medium heat then add the cous cous and boiling water. Cover pan with a lid then turn off the heat.

After 4 minutes, add the oil and season with salt and pepper then fluff the cous cous with a fork.

Place cous cous onto a serving plate then arrange the cooked skewers on top – you can add lemon wedges if desired.

Serve with leafy salad, grilled vegetables, flat breads and the Yemeni sauce!

Notes from the chef:

Serrano chili has a very grassy/earthy yet spicy flavour. If you cannot find them substitute Jalapeno chili.

Remove the seeds and white pith from the chili to reduce heat levels.

Traditionally, spice seeds would be toasted until fragrant and then pounded in a pestle & mortar once cooled.

Any protein can be used instead of chicken – ensure it is cubed so that it cooks evenly and absorbs some of the smokiness of the BBQ.

Tbsp - tablespoon

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Tsp - teaspoon