



Roasted Garlic & Lemon Lamb Kebabs on Couscous
RECIPE

Roasted Garlic & Lemon Lamb Kebabs on Couscous



Cooking time 15 mins
Preparation time 60 mins
Serves 4

Succulent lamb kebabs infused with flavour thanks to Royco® Garlic Steak Marinade and fresh aromatics. Served on a bed of couscous to make a complete meal.

Ingredients

- 1 head of garlic
- 1 packet Royco® Garlic Steak Marinade
- juice and zest of 1 lemon
- 500 g lamb, cubed
- 8 wooden skewers, soaked in water for 20 minutes
- 1 1/2 cups couscous
- 1 Tbls chopped fresh mint

Vegetarian

Replace the lamb in this recipe with a cubes of aubergine and red pepper. Cook slowly over the coals to ensure that the cubes are cooked through.

Family Friendly

Cut smaller cubes of lamb for your kid's kebabs to make it easy to eat straight off the stick.

Method

1. Preheat oven to 200°C.
2. Wrap head of garlic in foil and bake in oven for 30 mins or until soft. Remove from oven, unwrap and cool.
3. Prepare the Royco® Garlic Steak Marinade according to pack instructions and add lemon juice and zest.
4. Squeeze the soft garlic cloves into marinade mixture.
5. Marinate the lamb cubes for 20 mins then thread onto wooden skewers.

6. Grill or braai kebabs for 10-15 mins, basting regularly.
7. Prepare couscous according to instructions and stir in the mint.
8. Serve with a side salad or Mediterranean vegetables.

Recipe Tags

[Dry Marinades](#), [Lamb](#)

Related Recipes



[Hake and Broccoli Bake](#)

Cooking time

40 mins

Preparation time

10 mins



[Beef Stew with Soft Dumpling](#)

Cooking time

90 mins

Preparation time

30 mins



[Lamb & Tomato Potjie](#)

Cooking time

120 mins

Preparation time

15 mins



Roasted Butternut & Beetroot Salad

Cooking time

45 mins

Preparation time

15 mins



Sausage And Potato Casserole

Cooking time

25 mins

Preparation time

15 mins



Roasted Summer Veg with Herby Feta

Cooking time

30 mins

Preparation time

10 mins



Butternut and Potato Bake

Cooking time

50 mins

Preparation time

15 mins



Sticky Chicken Wings

Cooking time

15 mins

Preparation time

5 mins



Stuffed Cabbage Rolls

Cooking time

75 mins

Preparation time

20 mins



Crunchy Sweet and Sour Stir-Fry

Cooking time

15 mins

Preparation time

15 mins

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