

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.

<https://www.bascofinefoods.com/spanish-recipes/pinchos-morunos/>