



# LAMB *and* POMEGRANATE KEBAB SKEWERS



## Ingredients:

1 kg boneless lamb, cut into cubes  
 ½ cup fresh pomegranate seeds (plus extra for garnish)  
 2 tbsp pomegranate molasses  
 ½ cup thick yoghurt  
 1 tbsp garlic paste  
 ½ tsp coriander powder  
 1 tsp black pepper  
 ½ tsp cinnamon powder  
 Salt to taste  
 1 tbsp oil  
 Skewers, soaked if wooden

## Method

Blend yoghurt, pomegranate molasses, garlic paste, coriander powder, cinnamon, salt, and pepper into a marinade. Mix the lamb cubes and pomegranate seeds into this mixture. Let it marinate for at least 4 hours in the refrigerator. Thread lamb onto skewers and grill on high heat or roast in the oven until cooked and slightly charred.

Garnish with fresh pomegranate seeds and chopped mint before serving.

**By Salina Parvin**

**Photo: Shahrear Kabir Heemel**

**Food & Plating: RBR**

