

Colorful Lamb Fillet Skewers

20–30 Min

Preparation

1. Cut each of the lamb fillets into four equal parts and season with the Kotányi Grill Smoked spice mixture.
2. Cut the onion into bite-sized pieces.
3. Cut the red bell pepper in half and deseed. Cut into pieces of the same size as the lamb fillet and onion.
4. Skewer the lamb, onion and pepper onto the skewers, alternating between ingredients.
5. Grill the skewers over the embers for approx. 3 minutes on all sides.

HINT: The meat can still be "medium" grilled.

Ingredients 4 Portions

= Kotányi Produkte

4 pcs.	Lamb fillet, fresh
1 pc.	Red onion, peeled
1 pc.	Red bell pepper
3 tbsp.	Grill Smoked Seasoning Mix
4	Wooden Skewers (approx. 10 cm long)