



# 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)

