



HALOUMI & LAMB SHAWARMA

https://www.mainland.co.nz/recipe/Haloumi_and_Lamb_Shawarma.html



Prep Time
20 MINS

COOKING Time
30 MINS

SERVES
4

This is the perfect summer recipe. Packed with big flavours and our Mainland Haloumi, these shawarma will delight the tastebuds and your guests.

Ingredients

Skewer Ingredients

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- 400 grams Mainland Haloumi, cut into 3cm cubes
- 500 grams NZ Lamb leg steaks
- 1 red onion
- juice of 1 lemon
- 2 cloves garlic
- 1 teaspoon ground cumin
- 1 teaspoon ground allspice
- 1 teaspoon smoked paprika
- 1 teaspoon ground black pepper
- 3 tablespoons olive oil

To serve

- 4 large flatbreads
- 1 cup hummus
- 2 cups finely shredded red cabbage
- 100 grams ripe cherry tomatoes, quartered
- 10 small radishes, thinly sliced (a mandolin is best for this)
- 1 Lebanese cucumber, roughly chopped
- 1 large handful of fresh mint and coriander, roughly chopped
- Pomegranate seeds
- Greek yoghurt

Method

1. Cut the lamb steaks into cubes roughly the same size as the haloumi squares. Quarter the onion and separate into petals. Place the haloumi, lamb and onion in a large bowl.
2. In a small blender/processor, blitz the lemon juice with the garlic, spices, black pepper and olive oil. Pour over the lamb mixture. Use clean hands to massage the marinade all over the ingredients and then set aside to marinate for at least 2 hours, or ideally overnight.
3. When you're ready to cook, preheat your BBQ to full whack.
4. Evenly thread the haloumi, lamb and onions onto 4 large skewers. Grill on the preheated BBQ for 25-30 minutes, turning occasionally until the lamb is tender, cooked and nicely charred.
5. To serve: warm the flatbreads and then spread each one with some hummus. Sprinkle over the shredded cabbage then some tomatoes, radishes and cucumber. Transfer the grilled haloumi, meat and vegetables from each skewer to a flatbread. Dollop over some yoghurt, sprinkle over some coriander, mint and pomegranate seeds and then roll up, slice and dive in.

Chef's tips

If you've got a crowd to feed, just double the recipe and let everybody build their own – it's a fun hands-on meal!