

LAMB KEBAB LOADED NAANS

Place our ready-prepared lamb kebabs under the grill, Whilst these are cooking, saute sliced green and red peppers with thinly sliced onion in a little oil and season with salt and pepper, Serve the cooked kebabs on warmed naans, topped with peppers, chopped coriander and a squeeze of lemon Juice, Serve with our raita sauce for people to dollop on, wrap their own kebab and enjoy, Messy but so yummy. Napkins at the ready!