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Lamb & merguez skewers

Servings : 4

Prep time : 10 minutes

Cook time : 12 minutes

INGREDIENTS

120 g lamb meat cut into 1-inch cubes
(leg or shoulder)

2 merguez cut into 1-inch cubes

1 bell pepper cut into 1-inch cubes

Salt and Pepper

INSTRUCTIONS

1. Soak wooden skewers in cold water for at least 30 minutes.
2. Thread the lamb, merguez and bell pepper cubes alternately onto the skewers.
3. Heat the plancha over high heat. (7 minutes).
4. Cook for 2 to 3 minutes on each side. Season with salt and pepper and serve immediately.

TIPS

Cut the remaining bell pepper offcuts into small cubes. Quickly sauté them on the plancha and serve them with the skewers.