



# WENTE<sup>®</sup>

VINEYARDS

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## HARISSA GRILLED LAMB and SPRING ONION SKEWERS

with FRESH HERBS

PREP TIME: 45 min | TOTAL TIME: 1 - 9 hrs

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### Ingredients

- 2.5 lbs Lamb Loin or deboned leg (cubed)
- 4 ea Spring onions or shallots
- 1.5 tsp Dry Harissa spice
- 1 tsp Salt
- 2 tsp Extra Virgin Olive Oil
- 1/2 cup Fresh mint leaves (loosely packed)
- 1/4 cup Fresh cilantro leaves (loosely packed)

### Method

- 1 Start by cutting the spring onions into 1/2 inch pieces - the same size as the cubed lamb. Separate the layers of the onion and toss in a bowl with the lamb, Harissa, salt and olive oil.
- 2 Marinate for at least 30 minutes or up to 8 hours.
- 3 Preheat the grill to medium high, then skewer the marinated lamb and onion, alternating with each piece.
- 4 Grill the skewers until the lamb is firm and caramelized. Transfer the grilled skewers to a platter with warm flat bread.
- 5 Finish with hand torn mint and cilantro leaves. Serve alongside Greek yogurt and labneh.

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### WINE PAIRINGS

Enjoy with [Small Lot Petite Sirah](#)

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