

# Spicy Lamb Kebabs with Persian Lime Chimichurri

WITH HARISSA INFUSED OLIVE OIL, CHEF'S BLEND EVOO, + PERSIAN LIME BALSAMIC



## Ingredients

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### Spicy Lamb Kebabs:

- 1 lb lamb shoulder, 1 inch cubes
- 1 teaspoon salt
- 2 tablespoons za'atar seasoning
- 1/4 cup Persian Lime Balsamic
- 1/2 cup Harissa Infused Olive Oil
- 1 zucchini, cut into slices
- 10-12 dried apricots
- 1 teaspoon white pepper
- 10-12 cherry tomatoes

### Persian Lime Cilantro Chimichurri:

- 1 1/2 cup packed parsley
- 1 cup packed cilantro
- 1/4 cup red onion, minced
- 3 garlic cloves, minced
- 1/4 cup Persian Lime Balsamic
- 3/4 cup Chef's Blend EVOO
- 1/2 teaspoon red pepper flakes
- 3/4 teaspoon salt



## Notes

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## Directions

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### Day Before:

1. Place lamb, salt, Za'atar, Persian Lime balsamic, Harissa Olive Oil, and white pepper in a bowl and coat lamb well. Let marinate overnight.

### Day Of:

1. Build skewers to your liking alternating veggies and meat.
2. Heat grill to medium-high heat.
3. Grill skewers approx. 7-10 mins per side on all 4 sides. pull from heat and allow to rest.
4. For chimichurri, finely chop cilantro and parsley.
5. Place chopped herbs into a bowl, add all other ingredients and mix well.
6. Serve skewers with Chimichurri on the side or spread on top, and enjoy!