

Lamb Shawarma



SERVES 4



PREP TIME **25-30 mins**



COOKING TIME **4.5 hours**

Ingredients

- 1 pack *Carla's Shawarma Blend*
- Sprinkle of *Carla's Vegetable Seasoning*
- 1 tsp *Carla's Dried Dill*
- 2kg boned and rolled Lamb joint
- 1 courgette
- 2 red onions
- 2 red and 2 yellow peppers
- 500ml water
- 65ml olive oil
- 50ml lemon juice
- 2 packs of Moroccan Couscous
- 1 garlic flatbread
- $\frac{3}{4}$ cup full-fat plain Greek yoghurt
- $\frac{1}{2}$ cup grated cucumber (about one half of a large cucumber)
- 1-2 tbsp lemon juice
- 1-2 tbsp olive oil
- 1 small clove garlic, grated (or use garlic puree)
- $\frac{1}{2}$ tsp of salt, and pepper to taste

Instructions

- Preheat the oven to 160°C
- Combine the *Carla's Lamb Shawarma Spice Mix* in a bowl with the olive oil and lemon juice and mix well
- Place the lamb in a roasting tray, fat side up, then cover all over with the marinade, and then add the water to the bottom of the tray, being careful not to disturb the marinade
- Cover tightly with foil, and roast for 4 hours, removing from the oven 2-3 times to spoon over the juices
- About an hour before the lamb is due to finish cooking, start prepping the vegetables. Cut the courgette into rounds, and the onions and pepper into chunks. Drizzle with oil, and sprinkle over a generous amount of *Carla's Roasted Vegetable Seasoning*. Put in the oven with the lamb, and roast for about 40 minutes or so until soft and slightly charred
- Next make the tzatziki: grate the cucumber and squeeze to drain out the excess water. Peel and grate the garlic clove. Combine the yoghurt, cucumber, garlic, olive oil, lemon juice, salt and dried dill, and mix together well. Add freshly ground black pepper to taste. Refrigerate till needed, the flavours will develop as it sits
- When the lamb has been roasting for about 4 hours, remove the foil, the meat should now be tender. Return to the oven for a further 30 minutes to get a nice crust
- Cook the garlic flatbread according to the pack instructions, and prepare the Moroccan couscous
- Remove the lamb from the oven, and rest for 5-10 mins, then slice or shred the lamb as desired and drizzle with the meat juices
- Serve the lamb with the roasted veg, couscous, tzatziki and garlic flatbread

TIP: if you are short on time, you could use a tray of ready to roast vegetables (available in most supermarkets) and buy ready made tzatziki

Carla's product used in this recipe: [Lamb Shawarma Blend](#)

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