



Chopan kebab

The Afghan shepherd's kebab: chunks of lamb with a little fat, seasoned simply with salt, pepper and onion, and grilled over high heat.



Serves 4

Prep 20 min

Cook 15 min

Ingredients

1kg lamb leg or shoulder, in 3cm chunks, with some fat

1 onion, grated, juice only

1½ tsp salt

2 tsp black pepper, coarsely ground

1 tsp ground coriander

1 tbsp lemon juice

To serve

naan, sliced onion, sumac or chilli, and green chutney

Ask at the counter for

1kg lamb leg or shoulder, in 3cm chunks, with some fat kept on

Method

1. Squeeze the grated onion through a sieve and keep the juice. Mix the lamb with the onion juice, salt, pepper, coriander and lemon juice. Marinate in the fridge for at least 2 hours, or overnight.
2. Thread the lamb onto skewers, pressing the pieces close together.
3. Grill over very hot coals or under a hot grill for 10 to 15 minutes, turning every few minutes, until charred outside and just pink or cooked through inside, as you like it.
4. Slide the lamb onto naan, so the bread soaks up the juices, and serve with sliced onion and green chutney.

Tips

- Bring the meat out of the fridge 30 minutes before grilling so it cooks evenly.

