



Minted Lamb Kabobs

Prep Time: 5 Minutes

Cooking Time: 7 Minutes

Serves 1

Ingredients:

- 16 6" Bamboo Skewers , soaked in water
- 4 lbs. Leg of Lamb Meat, cut into 2" cubes
- 4 Tbsp. Fresh Mint , chopped
- 3 Tbsp. Garlic , minced
- 1/3 cup Soy Sauce
- 2 tsp. Salt
- 2 tsp. Black Peppers
- 2 Tbsp. Vegetable Oil
- 2 tsp. Paprika
- 1 Tbsp. Granulated Sugar
- 1 Orange , thinly sliced
- 1 Mission® 8" Fry-Ready Tortilla (37185)
- Olive Oil , to brush
- Ground Cumin , for dusting
- 6 oz. Tri Color Couscous (see Related Recipe)
- 3 oz. Fig & Date Chutney (see Related Recipe)

Directions:

1. Place lamb meat in stainless steel bowl, set aside.
2. Whisk together the next nine ingredients and pour over lamb meat. Marinate 4-8 hours.
3. Skewer four pieces of lamb meat on each skewer.
4. Preheat grill to medium heat. Grill Minted Lamb Kabobs until desired doneness, turning once.
5. Brush Mission® Flour Tortillas with olive oil and ground cumin and place on grill for approximately 10 seconds on each side to warm.
6. Fold into quarters and place on plate with grilled Minted Lamb Kabobs, Tri Color Couscous and Fig & Date Chutney.





Recipes

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Fig & Date Chutney

Serves 1

Ingredients:

- 2 Tbsp. Unsalted Butter
- 12 oz. Anjou Pears , diced ¼"
- 2 Tbsp. Sweet Onions , diced ¼"
- 1 Tbsp. Ginger , minced
- .5 cup Light Brown Sugar
- .25 tsp. Cinnamon
- .25 tsp. Allspice
- .25 tsp. Salt
- 3 oz. Orange Juice
- 10 oz. Dried Golden Figs , cut into quarters
- 6 oz. Pitted Dates , cut into thirds
- 2 Tbsp. Fresh Mint , chopped
- 1 Tbsp. Fresh Parsley , chopped
- 2 Oranges , segmented

Directions:

1. Place butter in saucepan over medium heat.
 2. Add pears and onions. Sauté 1-2 minutes.
 3. Add ginger, sugar and spices. Sauté 1-2 minutes, Add orange juice, figs and dates.
 4. Bring to a simmer and let mixture reduce by 75 percent. Add in mint, parsley and orange segments.
 5. Remove from heat and let cool.
 6. Label, date and refrigerate.
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Tri Color Couscous

Serves 1

Ingredients:

- 2 Tbsp. Olive Oil
- 2 tsp. Garlic , minced
- 2 cups Sweet Onions , julienne
- .5 cup Golden Sultana Raisins
- 1.5 tsp. Salt
- 3 cups Water
- 3 cups Tri Color Couscous
- 2 Oranges , segmented
- 1 cup Pomegranate Seeds
- 2 Tbsp. Fresh Mint , chopped
- 2 Tbsp. Fresh Cilantro , chopped
- .5 tsp. Cinnamon

Directions:

1. Place olive oil in stock pot over medium heat. Sauté onions and garlic until softened.
2. Add salt, raisins and water and bring to a boil.
3. Pour in couscous and whisk constantly to avoid lumps. Cover and remove from heat.
4. Let couscous sit for five minutes; remove lid and break up any lumps.
5. Add in orange segments, pomegranate seeds and cinnamon.
6. Serve warm or cold.

