

Greek Lamb Souvlaki Kebabs

Yield: 4 min
Total Time: 55 min

Recipe from: <https://www.recipeschoose.com/recipes/lamb-kofta-recipe-greek>

Ingredients:

- 2 cloves garlic crushed
- 1 teaspoon table salt
- 1/2 teaspoon dried dill
- 1/2 teaspoon dried oregano
- 1 pinch cinnamon
- 1 pinch ground black pepper
- 1 lemon
- 1 1/8 pounds lamb lean, cut into bite sized chunks
- 2 tablespoons vegetable oil

Nutrition:

1. Calories: 420 calories
2. Carbohydrate: 4 grams
3. Cholesterol: 90 milligrams
4. Fat: 36 grams
5. Fiber: 1 grams
6. Protein: 22 grams
7. SaturatedFat: 13 grams
8. Sodium: 660 milligrams

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