

Greek Lamb Kabobs

Yield: 4 min
Total Time: 30 min

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

Ingredients:

- 2 lemons large
- 2 tablespoons fresh oregano minced
- 5 green onions white and pale green portions, thinly sliced
- 5 garlic cloves minced
- 1/4 cup olive oil
- 1 1/2 pounds leg of lamb boneless, cut into 2-inch cubes
- freshly ground pepper
- salt
- 1 cup plain yogurt
- 1 cucumber small, peeled, seeded and chopped

Nutrition:

1. Calories: 420 calories
2. Carbohydrate: 17 grams
3. Cholesterol: 115 milligrams
4. Fat: 24 grams
5. Fiber: 6 grams
6. Protein: 40 grams
7. SaturatedFat: 7 grams
8. Sodium: 340 milligrams
9. Sugar: 5 grams

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