

Turkish Lamb Kebabs

Yield: 4 min
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/turkish-marinated-lamb-recipe>

Ingredients:

- 1 red onion medium, finely chopped, 1/2 cup
- 1/2 cup fresh flat leaf parsley coarsely chopped
- 1 tomato medium, diced, 3/4 cup
- 1 teaspoon dried oregano
- 1/2 tablespoon pepper Urfa
- 1/2 tablespoon pepper Maras
- 6 tablespoons olive oil
- 3/4 teaspoon salt
- 1 1/2 pounds leg of lamb boneless, trimmed and cut into 32, 1-inch cubes
- 1/2 teaspoon black pepper
- 4 squares bread pieces soft lavash

Nutrition:

1. Calories: 500 calories
2. Carbohydrate: 20 grams
3. Cholesterol: 110 milligrams
4. Fat: 30 grams
5. Fiber: 2 grams
6. Protein: 39 grams
7. SaturatedFat: 7 grams
8. Sodium: 750 milligrams
9. Sugar: 3 grams

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