

"SIGNATURE" LAMB SKEWERS & COUSCOUS

Serves: 4 people

Prep Time: 45 min.

Ingredients

1 lb Lamb tips, cubed (e.g. from shoulder)
2 tbsp Vina Robles **Signature**
4 tbsp Olive oil
½ tsp Sea salt & cracked, black pepper
1 tbsp Rosemary, finely chopped
1 tsp Mustard seeds, crushed
½ tsp Fennel seeds
16 Skewers (each approx. 5 inches long)
3 ½ cups Water, salted
One each Red pepper, zucchini & onion, diced
1 cup Cherry tomatoes
3 cups Couscous (whole grain or regular)
½ bunch Cilantro, coarsely chopped



Directions

1. Open a bottle of Vina Robles **Signature**, and pour yourself a glass!
2. In a bowl, combine meat, red wine, half of the olive oil, and all the spices. Cover and let marinade for approximately 30 minutes, then thread the lamb cubes onto skewers.
3. In a large pan, bring the salted water to a boil. Add the rest of the olive oil, diced red peppers, zucchini, onion, and cherry tomatoes and let simmer for a minute. Add couscous, cover, and turn heat off.
4. In the meantime, BBQ the lamb skewers over medium to high heat for approximately 6 to 8 minutes (medium recommended). Mix couscous and add cilantro.
5. Serve skewers over couscous on warm plates. Enjoy with the rest of the **Signature!**

Hints

- Substitute lamb tips with beef tips.
- **Easy Mint Sauce:** mix together 1 cup plain yogurt, 2 tbsp chopped mint leaves, and season with salt & pepper.