AVO Lafiness Greek Style Butchers' Marinade is an aromatic infusion of herbs and spices traditional with the Mediterranean Greek cuisine. The prominent flavours of oregano, rosemary, parsley and blue fenugreek make this a must have addition to your summer display.





## **Greek Style**

## LAMB & HALLOUMI KEBABS

AVO Greek Style Lafiness Lamb Leg Halloumi Cheese



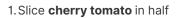
- 1. Start by boning out and dicing a **leg of lamb**. Alternate cuts can be used but ensure the meat will be tender for fast cooking.
- Mix the diced lamb with 10% AVO Greek Style Lafiness and stir until evenly coated.
- 3. Dice halloumi into same size pieces of lamb.
- 4. Skewer alternatively on kebab stick.

## **Greek Style**

VEGETABLE MIX

AVO Greek Style Lafiness Red Onion Red Pepper Yellow Pepper Tomato Courgette





- 2. De-seed and slice red pepper and yellow pepper into chunks.
- 3. Remove skin from red onion and slice into chunks.
- 4. Slice **courgette** length ways and then into chunks.
- 5. Mix all vegetables with 6% AVO Greek Style Lafiness.

For allergen information, please refer to the relevant product specification.

