

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.



RECIPE CARD



Greek Style

LAMB & HALLOUMI KEBABS

AVO Greek Style Lafiness
Lamb Leg
Halloumi Cheese



OVEN/GRILL/BBQ



GREAT IN A TORILLA WRAP

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.
2. 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



OVEN



GREAT AS A SIDE

1. Slice **cherry tomato** in half
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.