

Less than 45 minutes

Serves 4-6

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Ingredients:

Koftas:

- 1 onion, chopped
 - 2 cloves garlic, grated
 - 800g lamb or beef mince
 - 1 Tbsp (15ml) each paprika and ground coriander
 - ½ Tbsp (7ml) sumac or juice (30ml) of ½ lemon
 - ½ tsp (3ml) ground cloves
 - ½ punnet (10g) coriander or parsley, chopped
 - Salt and milled pepper
 - Bamboo skewers (pre-soaked in water)
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- 2 tubs (120g each) PnP hummus
 - 1 can (400g) chickpeas, drained
 - 1 cucumber, chopped
 - 2 discs (190g) feta, crumbled
 - 1 tub (100g) pomegranate rubies
 - Handful fresh parsley, mint and toasted flatbreads, for serving

Method

1. Mix all the ingredients for the koftas together. Season.
2. Divide into 8-12 even portions and wrap meat around bamboo skewers.
3. Place koftas in a folding braai grid and grill over medium coals until cooked through.
4. Spread hummus on a platter.
5. Toss together remaining ingredients, except flatbreads, and sprinkle over hummus.
6. Serve with toasted flatbreads and skewers placed on the side.

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