**TANDOORI MARINATED LAMB SKEWERS WITH WATERMELON SALSA**

(Serves 4)

Serve as a starter or as part of a buffet. As a main dish it should be supplemented with e.g. rice.

**Ingredients**

*Salsa:*

300 g watermelon, without peel or seeds

1 spring onion, finely chopped

2 tsp peeled, finely chopped fresh ginger

½ finely chopped red chili pepper

10 mint leaves, finely chopped

2 tsp freshly presses lime juice

Salt

*Lamb skewers:*

450 g lamb, cut in 3x3 cm cubes

1 T tandoori spice

1 dl plain yoghurt

1 finely chopped garlic

Oil

Salt

Lime wedges

**Instructions**

*Salsa:*

Cut the watermelon into 1x1 cm cubes.

Mix all the ingredients just before serving.

*Meat:*

Mix the yoghurt with the tandoori spice, garlic, salt and pepper.

Let the meat marinate in this mixture in the fridge for as long as possible, preferably overnight.

Put the meat on skewers, drip with a bit of oil, and grill them in the oven at 250 degrees C for about 10 minutes – or BBQ them.

Serve the skewers hot with lime wedges and the salsa.