



## Lamb kebabs

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1. Preheat the oven to 220°C.
2. Mix 500g of minced lamb, 3 chopped green onions, 50g chopped pistachios, finely chopped parsley, 1-2 chopped chillies (optional) with **1 tbsp Ras el Hanout spice mix** and 1 tsp salt. Combine well.
3. Lightly grease a baking tray and spread the meat evenly on the bottom.
4. Bake for about 18 minutes.
5. Take out of the oven, baste the meat with its own fat and juices and let it rest before cutting.
6. Serve in flatbread/lavash with onions, pickled with sumac, parsley and vinegar or with your favorite salad.

## Vegetables & chickpeas

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1. Preheat the oven to 220°C.
2. In a baking tray mix 1 kg of vegetables (potatoes, pumpkin, carrots or others), 2 cans of cooked chickpeas (about 500 g) with **1-1.5 tbsp Ras el Hanout Spice mix**, 1 tsp salt and some oil.
3. Bake in a preheated oven for 20 minutes.
4. Mix 1 cauliflower, divided into florets with some oil, salt and **0.5 tbsp Ras el Hanout Spice mix** and add to the tray with the other vegetables. Bake for another 20 minutes or until the vegetables are fully cooked.
5. Serve sprinkled with onions, pickled with sumac, parsley and vinegar, pomegranate seeds and lemon segments.