



Moroccan-Spiced Flying Mule Farm Lamb Kabobs with Summer Squash Salad

Serves 6 as an appetizer

Ingredients:

For the Lamb

- 1 pkg. Flying Mule Farm lamb kabobs, (about 1-1 ¼ lbs.) or butterflied leg or sirloin cut into 1 in. cubes
- 3 cloves garlic, peeled
- 1/2 large yellow onion, chopped
- zest and juice of 1 Valencia orange
- 2 ½ Tbsp. ground cumin
- 2 ½ Tbsp. ground coriander
- 2 Tbsp. smoked Spanish paprika
- 1 tsp. ground cinnamon
- 1 Tbsp. freshly ground black pepper
- 1 ½ Tbsp. Kosher salt
- 1/4 cup extra-virgin olive oil
- 2 small summer squash, cut into one inch cubes
- 6 inch bamboo skewers, soaked in water for 30 minutes

In the bowl of a food processor, puree the garlic and onions. Add the orange zest and juice, cumin, coriander, cinnamon, paprika, pepper and salt and process until well mixed. Transfer mixture to a medium-sized bowl and whisk in the olive oil. Add the cubed lamb to the spice mixture and toss well to coat. Let marinate for at least one hour. Preheat grill. Season the summer squash to taste with salt and pepper. When lamb is ready, begin skewering, alternating the lamb with the summer squash. Grill over an indirect flame to desired doneness and serve immediately.

For the Squash Salad

- 2 small summer squash, washed and trimmed
- 1 Tbsp. chopped fresh mint
- 1 Tbsp. chopped fresh Italian parsley
- 2 Tbsp. toasted pine nuts
- 2 Tbsp chopped Greek olives
- pinch of baby arugula
- 2 Tbsp. thinly sliced red onion
- 1/2 cup halved cherry tomatoes
- juice of 1 lemon
- 2 Tbsp. extra-virgin olive oil
- salt and freshly ground black pepper, to taste
- 1/4 cup crumbled feta cheese

Over a medium bowl, use a peeler to cut the squash into thin ribbons, lengthwise. Add the mint, parsley, pine nuts, olives, arugula, cherry tomatoes and red onion. Toss the salad with lemon juice and olive oil, and season to taste with salt and pepper. Crumble the feta cheese over the salad and serve immediately.