

Kafta Kabobs

Thank you to Natasha Laggan @trinicookingwithnatasha for the recipe.

Ingredients

3 lbs. ground turkey meat (you can also use ground chicken or lamb)
1 tsp salt
2 tsp citrus seasoning
1 tsp complete seasoning
1 tsp zaatar seasoning
1 tsp paprika
¼ cup chopped parsley
3 pimentos, chopped
1 tbsp olive oil
10 thick bamboo skewers or metal skewers

Method

A few hours before the cook, mix all the ingredients together. Form the meat onto the skewers about 2 inches thick.

Set the EGG for raised direct cooking without a convEGGtor at 500°F/260°C.

Place the kabobs on the EGG and grill for approximately 12 minutes. Remove from the EGG once the internal temperature reaches 165°F. Enjoy!

