



## Herbed French Style Roast Lamb Skewer

### Ingredients

- 1 pkt Maggi Air Fryer Herbed French Style Roast Seasoned Coating
- 500 g Lamb leg steak
- 2 g Cooking oil spray
- 12 Small wooden skewers

### Instruction

1. Preheat air fryer to 200°C for 5 minutes
2. In a medium bowl, combine olive oil lamb and Maggi Herbed French Style Roast Seasoned Coating then set aside for 10 minutes to marinade
3. Thread 3-4 lamb pieces evenly onto skewers.
4. Spray air fryer basket with oil spray. Place in air fryer basket in a single layer, cook on 200°C for 8 minutes. Cook in batches, if necessary. Note: Cooking time may vary between air fryer sizes and models.
5. Serve with a simple cous cous salad and minted yogurt dipping sauce, if desired

### Nutrition

Carbohydrates	25.41 g
Energy	270.48 kcal
Fats	6.79 g
Protein	27.89 g
Sugars	10.05 g

🕒 28 Minutes

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