

Scotch Beef Kebab

Ingredients

- 600g Scotch Beef PGI Bavette steak or Sirloin steak, trimmed and chopped into 3cm cubes
- 2 x tsp allspice
- 2 x tsp smoked paprika
- 2 x tsp garlic granules
- ½ tsp grated nutmeg
- 1 x tsp celery salt
- 80ml rapeseed oil
- 2 x peppers, chopped into 3cm chunks
- 2 x red onions, chopped into 3cm chunks
- 250g couscous
- 15g fresh coriander, finely chopped
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- Sea salt and black pepper
- 8 x wooden or metal skewers. If using wooden skewers soak in water for 40 minutes ahead of cooking.



Find all recipes at scotchkitchen.com