



PREP TIME : 10 MIN

COOK TIME : 15 MIN

SERVES : 4

Ingredients :

- ***1 lb (500 g) ground lamb***
- ***2 tbsp (30 mL) minced shallot***
- ***1 tbsp (15 mL) paprika***
- ***1 tbsp (15 mL) ground cumin***
- ***1 jar (341 mL) VH[®] Mango Chicken***
- ***1 English cucumber***
- ***4 hot dog buns***
- ***Fresh cilantro, for garnish***

Directions :

- 1. Preheat a grill to medium-high. Mix together ground lamb, shallot, cumin, paprika and 1 tsp (5 mL) each of salt and pepper; shape into 8 kebab cylinders.***
- 2. Place kebabs on preheated grill. Cook, turning every 2 minutes, until cooked through, 6 to 8 minutes total.***
- 3. Pour VH[®] Mango Chicken Sauce into a small skillet. Add cooked kebabs. Place directly on grill; cook, stirring occasionally, until sauce is warmed through.***
- 4. Slice cucumber into 1/4 inch thin slices. Toast hot dog buns on grill.***
- 5. To assemble, place 2 kebabs in a hot dog bun with cucumber and any extra VH[®] Mango Chicken Sauce. Garnish with cilantro.***



Mango Curry Lamb Dogs