

Pinchitos Moruños

Serves: up to 6 people Cooking time: approx. 10 minutes

Ingredients

500g pork
2 garlic cloves crushed
100ml olive oil
1 tablespoon lemon juice
1 tablespoon paprika
1 tablespoon curry powder
1/2 teaspoon dried thyme
1 teaspoon corriander powder
1 teaspoon cumin

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Method

1. Cut the meat into strips approximately 1/2cm in diameter, as lots of salt & pepper.
2. Mix the rest of the ingredients together to make the marinade.
3. Pour the marinade over the meat, cover & leave to marinade for at least 3 hours in the fridge.
4. Put the meat onto skewers and cook on a hot grill.

Tips & Variations

If you prefer chicken you can substitute the pork for chicken breast.
Using 'hot' paprika can give an extra bit of kick to the kebabs.

Serving suggestion

Lots of fresh crusty bread, such as a baguette, and Alioli (a type of garlic mayonaise popular in Spain).