

Greek Lamb Meatballs

Ingredients

- 1 pound ground lamb
- ½ cup red onion, finely chopped
- 3 cloves garlic, minced
- 1 Tbsp flat-leaf parsley, minced
- 2 tsp fresh mint, minced
- 1 egg
- 2 Tbsp panko breadcrumbs
- 1½ tsp kosher salt
- ½ tsp freshly ground black pepper

Tzatziki

- 1 cup Greek Yogurt
- 1 Persian cucumbers, small dice
- 1 lemon juiced, plus more if needed
- 3 cloves garlic finely minced
- 2 Tbsp fresh dill, chopped
- Kosher salt and freshly cracked black pepper to taste
- ½ cup feta
- chopped parsley to garnish

Preparation

1. Preheat the oven to broil
2. In a medium bowl, combine lamb with all of the meatball ingredients
3. Form the meat into golf ball sized balls
4. Place the meatballs two inches apart on the baking sheet, and position the baking sheet a few inches from the heat source
5. Broil for about five minutes, turning once halfway through
6. Combine the ingredients for the feta tzatziki
7. Serve alongside the meatballs for dipping

