

Lamb Meatballs with Mint Pesto

FOR THE MINT PESTO:

2 cups mint leaves
½ cup flat-leaf parsley
4 cloves garlic, minced
Zest and juice of
1 whole lemon
1 teaspoon salt
4 tablespoons olive oil

FOR THE MEATBALLS:

1 pound ground lamb
½ cup onion,
finely chopped
2 tablespoons
of the mint pesto,
plus remainder for
dipping sauce
continued on back



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continued from front

1 teaspoon salt
3 tablespoons,
plus 1 teaspoon
black pepper
3 tablespoons
plain bread crumbs
¼ cup feta
cheese crumbles

1. In a food processor, combine the mint, parsley, garlic, lemon zest and juice, and salt. With the processor still running, slowly drizzle in the olive oil until the mixture is smooth and emulsified. Transfer to a small bowl, and refrigerate until ready to use.
2. In a large bowl, combine the lamb, onions, mint pesto, salt, pepper, bread crumbs, and feta cheese, mixing well. Cover with plastic wrap, and refrigerate for 1 hour to let flavors develop.
3. Preheat oven to 375°F, and line a rimmed sheet pan with parchment paper.
4. Roll meat into balls less than 1 inch in size, and place on the lined sheet pan. Bake for 15 minutes, and serve warm, plus remainder for dipping sauce.

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