

Lamb Meatballs with *Greek Goddess Dip

*Adapted from NY Times recipe

- 1 pound ground lamb
- 1 large egg, lightly beaten
- 1/2 cup fine Panko bread crumbs
- 1/2 cup finely minced yellow onion
- 1 teaspoon dried oregano
- 1 teaspoon kosher or sea salt
- 1/2 teaspoon toasted and ground cumin seeds
- 1/4 tsp ground cinnamon
- 1/4 tsp ground coriander
- Freshly ground black pepper
- 1 TBL Olive Oil
- 1/4 cup fresh dill
- 1/4 cup fresh mint
- 1/4 cup fresh basil
- 1/4 cup fresh parsley
- 2 scallions white and greens parts sliced
- 1 clove of garlic smashed
- 1-2 TBL fresh lemon juice
- 1/4 cup extra virgin olive Oil
- 1/2 Cup Greek Yogurt
- 1/4 Cup Crumbled Feta
- Sea Salt and Fresh Ground Pepper to taste

Preheat oven to Convection 350 F

For the Dip:

Place all the herbs plus garlic, scallions, and salt in the bowl of a food processor and pulse a couple of times until finely chopped.

While the motor is running, slowly drizzle in the olive oil. Next add the feta and pulse until well combined. Now add in the yogurt until you achieve a nice smooth consistency. Add the lemon juice and season with more salt and pepper to taste. Transfer to a bowl, cover and refrigerate.

For the Meatballs:

Line a half sheet pan with a silpat or parchment paper.

Heat your small skillet to a medium temperature, and add the olive oil. Once the oil is hot, add the onions, spices (oregano, cumin, coriander, and cinnamon). While the spices bloom and the onions sweat, place the rest of the ingredients in a large bowl (ground lamb, egg, panko bread crumbs, salt, pepper). Once the onions have softened and spices have melded, add to the bowl. Using your hands, mix all the ingredients thoroughly.

Using a cookie scooper or a spoon, portion out 24 meatballs and place them on the lined sheet pan. Transfer to the oven and cook for 15-20 minutes. Alternatively, you could sear/brown the meatballs in a large skillet on the stove top.

Once the meatballs are cooked through, transfer them to a platter and serve with chilled Greek Goddess Dip. Enjoy!

