



SPICY LAMB MEATBALLS WITH GREEN GODDESS DIPPING SAUCE

INGREDIENTS

Green Goddess Dipping Sauce

- $\frac{3}{4}$ c. packed fresh parsley
- $\frac{3}{4}$ c. packed fresh basil
- 1c. sour cream
- $\frac{1}{4}$ c. mayo
- 2 medium green onions, chopped
- 1 drained can of anchovy fillets
- Salt and pepper to taste

Spicy Lamb Meatballs

- Canola oil for greasing baking dish
- $\frac{1}{4}$ c. of water
- $\frac{1}{2}$ c. bread crumbs (preferably Panko)
- $\frac{1}{2}$ c. fresh parsley, finely chopped
- 2 T. Sriracha
- $\frac{1}{3}$ c. shallots, minced
- 1 lg. Egg, beaten
- 2 garlic cloves, grated
- 2 t. Hungarian hot paprika (1t. cayenne would be a suitable substitute)
- 1 t. ground cumin
- 1 t. ground coriander
- 1 t. ground fennel
- 1lb. ground lamb

DIRECTIONS

Add parsley, basil, sour cream, mayo, green onion, and anchovies in a food processor or blender and blend until smooth. Transfer to a bowl add salt and pepper to taste cover and chill in the refrigerator for about an hour

Preheat oven to 400 degrees F (150 C).

Grease a cookie sheet or a 13 x 9 baking dish with Canola oil. Wisk $\frac{1}{4}$ c. of water with the Sriracha and bread crumbs in a mixing bowl. Let sit for 5 minutes.

Add the remaining ingredients. Stir well to combine.

Shape into meatballs and arrange in the pan so that is just slightly touching. Bake in preheated oven until golden brown for 15 – 20 minutes or the internal temperature read on a thermometer is 160 degrees.

Transfer to a platter and serve with dipping sauce and grilled naan