



LAMB MEATBALLS IN A ROASTED RED PEPPER SAUCE

 1 hour

Meal Difficulty



Makes 10 meatballs



COOKING DIRECTIONS

- 1 Heat oven to 350 F
- 2 Make the red pepper sauce by pureeing all the sauce ingredients in a food processor until smooth and set aside.
- 3 Combine the egg, milk, panko, kosher salt, cumin, smoked paprika, and oregano in a large mixing bowl. Mix until a homogeneous mixture forms. Stir in the garlic, onion, and parsley stems. Add the ground lamb and mix until just combined.
- 4 Pour the red pepper sauce into your oval roaster, spreading it evenly.
- 5 Form the meat mixture into slightly larger than golf-ball-sized meatballs; you should be able to make about 10.
- 6 Nestle the meatballs into the red pepper sauce, leaving a little space between each meatball. Roast for 40 minutes.
- 7 Remove the meatballs from the oven and top with crumbled feta. Set the oven to broil. Broil the meatballs until bubbly and the cheese has started to melt. This should take 3-5 minutes.
- 8 Top the meatballs with the parsley leaves and serve.

INGREDIENTS

MEATBALLS

1 large egg
½ cup milk of choice
½ cup panko breadcrumbs
1 ½ teaspoons kosher salt
1 teaspoon ground cumin
1 teaspoon smoked paprika
1 teaspoon dried oregano
4 garlic cloves, peeled and grated
½ medium yellow onion, minced
1 ounce parsley, leaves plucked and set aside, stems finely chopped
1 pound ground lamb
5 ounces feta, crumbled

RED PEPPER SAUCE

1 (12-ounce) jar roasted red peppers
2 garlic cloves, peeled
3 tablespoons tomato paste
1 tablespoon soy sauce
1 teaspoon red wine vinegar