

LAMB MEATBALLS

with lemon butter pasta

Meatballs:

- 1 lb ground lamb
- 3/4 cup grated parmesan cheese
- 1 tbsp minced garlic
- 1 large egg
- 1 tsp oregano
- 1/2 tsp sea salt
- 1/2 tsp black pepper
- 1/4 tsp onion powder
- 1/4 tsp red pepper flakes
- 1/4 tsp garlic powder



Buttery Lemon Pasta:

- Choice of pasta - enough for 3-4 people
- 2 cups chicken stock
- 2 tbsp minced garlic
- 1/4 cup melted butter
- 1/2 cup fresh chopped parsley
- lemon zest from one lemon
- 1 tsp lemon juice
- 1 tsp sea salt



Directions:

- Preheat oven to 350 degrees
- Mix well together in a bowl; ground lamb, parmesan, garlic, egg, oregano, salt, pepper, onion powder, pepper flakes, and garlic powder
- Form mixture into palm-sized meatballs and place them on a baking sheet
- Bake for 15 min, then broil for another 1-2 min until browned
- Meanwhile, add chicken stock to water in a pot for flavor. Cook pasta to desired doneness
- Drain pasta, then add to the pot, the garlic, butter, parsley, lemon zest, lemon juice, and salt.
- Mix well
- Plate pasta and top with the meatballs
- Serve Tzatziki Sauce on the side

EWING FAMILY FARM

PREMIUM ONTARIO LAMB