

## Lamb Meatballs



**Preparation time:** 0 min

**Difficulty:** Easy

## Ingredients

- black pepper, freshly ground: 1/2 teaspoon
- cloves of garlic, minced: 3
- cloves of garlic, minced: 2
- crumbled feta: 1/4 cup
- crumbled feta, to garnish: None
- egg: 1 large
- extra virgin olive oil: 2 tablespoons
- fresh mint, finely chopped: 1 tablespoon
- fresh parsley, finely chopped: 1 tablespoon
- fresh parsley or mint, to garnish: None
- ground lamb: 1 pound
- harissa paste: 1 tablespoon
- harissa paste: 2 teaspoons
- jar of POMI's crushed tomatoes: 1
- lemon juice: 1 tablespoon
- lemon zest: 1 teaspoon
- lemon zest: 1 teaspoon
- salt: 1 teaspoon
- salt & pepper, to taste: None
- shallots, finely chopped: 3
- shallots, finely chopped: 2

## For this recipe we used:

Chopped Tomatoes 28 oz



## Preparation

### For the meatballs:

1. **Preheat oven to 375 degrees. Line a baking sheet with parchment paper.**
2. **In a large mixing bowl combined the ground lamb, egg, feta, shallots, garlic, harissa, mint, parsley, zest, salt, pepper & breadcrumbs.**
3. Using your hands, mix gently until well blended.
4. Shape mixture into 18 evenly sized meatballs & transfer to prepared baking sheet.
5. Bake for 25 minutes, until meatballs register 165 degrees on a meat thermometer.

### For the sauce:

1. **In a large pot over medium heat add the oil, shallots & garlic. Cook until the garlic begins to turn translucent, about 5 minutes.**
2. **Stir in the lemon juice, zest, harissa & crushed tomatoes. Season with salt & pepper.**
3. Bring mixture to a boil & immediately reduce to a simmer. Add cooked meatballs.
4. Cover with lid & let cook for 30 minutes, until sauce slightly thickens.
5. When ready to serve, garnish with feta & fresh herbs.