



AROMATIC LAMB MEATBALLS WITH YOGURT DRESSING



By Irish Yogurts Clonakilty

Aromatic Lamb Meatballs with Yogurt Dressing

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Method

For the Meatballs

- Preheat the oven to 190°C/ 375°F/ Gas Mark 5
- Mix all the ingredients for the meatballs together in a bowl until thoroughly combined
- Shape into meatballs (this quantity should make approx 12) and leave on a baking tray lined with baking parchment
- Place the meatballs in the oven for 18-20 minutes until they are cooked through

For the Yogurt Dressing

- Combine all the dressing ingredients together and mix well
- Serve the yogurt dressing well chilled

To Serve

- Serve the delicious meatballs with some couscous, fresh coriander, lime wedges, pomegranate seeds and the yogurt dressing

Ingredients

For the Meatballs



- 700g Minced Lamb
- 50g Breadcrumbs
- 1 tsp Ground Cumin
- 1 tsp Garam Masala
- 1 tsp Ground Coriander
- 1/2 tsp Chilli Flakes
- 1 Red Onion, Finely Chopped
- 1 Egg
- 2 tbsp [Irish Yogurts Clonakilty Whole Milk Natural Live Yogurt](#)
- 2 tbsp Chopped Coriander

For the Yogurt Dressing

- 200ml of [Irish Yogurts Clonakilty Whole Milk Natural Live Yogurt](#)
- 1 tbsp Tomato Ketchup
- Juice of 1/2 a Lime
- Dash of Tabasco Sauce

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