



## Lamb Meatball Pitas

with Spiced Yogurt & Pickled Cucumber



20-30min



2 Servings

This dinner is so much fun to eat and so deliciously satisfying. We combined ground lamb with fresh mint, garlic, and cumin to make super flavorful meatballs that cook quickly in a skillet. While they cook, thinly sliced cucumber and red onion get quick-pickled in sherry vinegar to make a crunchy, acidic addition to meatballs. Aleppo pepper, a slightly smoky ground chile pepper, spices up the y...



## What we send

- fresh mint
- shallot
- Persian cucumbers
- ground cumin
- ground lamb
- sherry vinegar
- large cloves garlic
- aleppo pepper

## What you need

- coarse salt
- freshly ground black pepper
- egg <sup>3</sup>
- olive oil

## Tools

- large skillet

**Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.**

**For recipes containing garlic, you'll find one head of garlic in your box.**

**We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.**

### Allergens

Egg (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### Nutrition per serving

Calories 555.0kcal, Fat 32.5g, Proteins 35.1g, Carbs 28.8g



### 1. Pickle cucumbers

Halve, peel, and thinly slice red onion. Trim ends from cucumbers and thinly slice on a diagonal. Combine onion, cucumber, vinegar, and 1 tablespoon oil in a small bowl. Season with salt and pepper and toss to coat.



### 4. Shape & cook meatballs

Shape mixture into 10-12 balls. Heat 2 tablespoons oil in a large skillet over medium-high. Cook meatballs, until browned on all sides, about 8 minutes. Transfer to a paper towel-lined plate to drain.



### 2. Prep garlic and herbs

Peel and finely chop garlic. Pick  $\frac{2}{3}$  mint leaves from stems (reserve the rest for garnish) and finely chop leaves.



### 5. Warm pitas

Preheat broiler with rack 6 inches from heat source. Place pitas directly on rack and cook, flipping halfway through until warm, 30 seconds-1 minute.



### 3. Combine meat

Lightly beat 1 egg in a medium bowl. Add ground lamb, garlic, chopped mint, cumin, and  $\frac{1}{2}$  teaspoon of salt; mix well to combine.



### 6. Season yogurt and finish

Combine yogurt and aleppo pepper in small bowl and season to taste with salt. Pick mint leaves from remaining stems and cut pitas in half. Assemble pitas with meatballs, yogurt sauce, pickled cucumbers, and mint leaves. Serve extra pickled cucumbers on the side. Enjoy!