

Greek-Style Lamb Meatballs

Ingredients:

- 1 lb. ground lamb
- 2 tbsp **Aunty Jen's Greek** seasoning
- 1/4 cup breadcrumbs
- 1 egg
- 2 tbsp parsley, chopped
- 1 tbsp olive oil (for cooking)

Instructions:

1. **Mix the Ingredients:**

- In a bowl, combine ground lamb, **Aunty Jen's Greek** seasoning, breadcrumbs, egg, and parsley. Mix until well combined.

2. **Shape the Meatballs:**

- Roll mixture into 1-inch balls.

3. **Cook the Meatballs:**

- Heat olive oil in a skillet over medium heat. Cook meatballs, turning occasionally, for 8-10 minutes or until browned and fully cooked.

4. **Serve:**

- Serve with tzatziki sauce and pita bread or as a topping for salads.