

# Lamb Souvlaki Meatballs

Serves: 35 tastings



**From the garden:** Pumpkin, spring onion, oregano & egg

## Equipment:

- Large bowl x 1
- Wooden spoon x 1
- Chopping boards and knives
- Grater x 2
- Measuring cups
- Measuring spoons
- Baking tray x 2
- Baking paper
- Red ramekins x 5

## Ingredients:

- 500g lamb mince
- 1 piece pre-cut pumpkin (skin-off, grated)
- 3 spring onions (finely chopped)
- 2 cloves garlic (finely chopped)
- 1 tablespoon oregano (leaves only, finely chopped)
- 1 cup breadcrumbs
- 1 egg
- 1 teaspoon salt
- 10 grinds of pepper

## Tzatziki sauce:

- 1 cup Greek yogurt
- ½ Lebanese cucumber (seeded, finely chopped)
- 1 clove garlic (finely chopped)
- 1 tablespoon lemon juice
- Salt to taste

## Method:

1. Heat oven to 180C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Mix all ingredients in a large bowl.
4. Use your hands to roll a tablespoon of mixture into a ball. Repeat.
5. You should get around 35 meatballs in total.
6. Place on lined baking trays and bake for 20 minutes, or until cooked through.
7. Mix together all ingredients for tzatziki sauce, divide into 5 red ramekins.
8. Serve meatballs in 5 serving plates with tzatziki sauce.