

RECIPE OF THE WEEK: PALEO EDITION

Greek Meatballs

Ingredients:

1 lb ground lamb
½ lb ground beef
2 Tbsp minced chives
3 cloves garlic, minced
¼ chopped parsley
1 egg, room temp
1 Tbsp dried mint (can use fresh)
1 Tbsp oregano
1 tsp sea salt
1 ½ teaspoons cumin
1 Tbsp cinnamon
2 Tbsp extra virgin olive oil
8-10 dried apricots, chopped
8 (or more) kalamata olives, chopped

Instructions:

Mix all the above ingredients and form into meatballs (I made about 1-2in meatballs). Place on a cooling rack which is on a baking sheet so that they brown all the way around. Bake at 450 about 15 mins, depending on size.

Makes Approx. 15 meatballs

Serves 3-4

Compliments of everydaypaleo.com

