

Feta and Olive Meatballs

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These meatballs are full of the flavours of Greece – they're really easy to make, too. Either serve them on a kebab skewer as a snack or cook them in a tomato sauce and serve them with pasta.

Ingredients:

450g minced lamb
150g feta cheese, crumbled
100g olives, pitted
1 shallot
2 eggs
Handful of parsley
Salt and pepper

Directions:

1. Finely chop the olives and finely chop the shallot. Remove the stalks from the parsley and finely chop the leaves.
2. In a large bowl, place the lamb, feta cheese, olives, shallot, eggs, parsley and seasoning.
3. Work the mixture together with your hands and then shape it into meatballs.
4. Fry them in olive oil until golden brown and cooked through.

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