

# Lamb & Chive Meatballs with Horitake Salad



**Serves 4**   **Prep 15 mins**

**Cooking 15 mins**

**Easy**

## Ingredients

400g lamb mince  
1 small red onion, peeled and grated  
chives, a handful, finely chopped  
1/2 tsp ground cumin  
1 tsp sea salt flakes  
1 egg yolk

## Salad

2 tbsp olive oil  
2 tbsp red wine vinegar  
200g cherry vine tomatoes, halved  
1/2 small red onion, finely sliced  
1 ridge cucumber, halved lengthways  
& cut into half moons  
16 kalamata olives, drained  
200g feta, cubed

1. Put the lamb mince in a bowl with the grated onion, chives, cumin, salt and egg yolk. Use clean hands to mix everything together, then roll into 20 little meatballs.
2. Heat a large, non-stick frying pan and cook the meatballs, turning until browned all over and cooked through. There should be enough fat in the lamb to fry them without using any extra.
3. To make the salad, whisk the oil and vinegar together then toss with all the other ingredients. Serve the meatballs with the salad.

