

INGREDIENTS

Spice Paste

- 2 tablespoons olive oil
- 4 tablespoons minced onion
- 2 garlic cloves
- 1 tablespoon diced fresh chilis
- 1 lemon zested
- 1 teaspoon smoked paprika
- ½ teaspoon turmeric
- ½ teaspoon ground cumin
- ½ teaspoon ground cinnamon
- 1 teaspoon chili powder
- ½ teaspoon salt
- Juice of one lemon

Meatballs

- 4 ounces ground beef
- 4 ounces ground lamb
- ¼ cup breadcrumbs
- 1 egg, slightly beaten
- 8 ounces Pardina (brown) lentils, cooked
- ¼ cup olive oil

Pickled Vegetables

- ½ cup water
- ½ cup white wine vinegar
- 1 teaspoon turmeric
- 1 garlic clove
- 1 tablespoon sugar
- 1 teaspoon salt
- ½ red onion, thinly sliced
- 1 fresh chili, seeded and thinly sliced
- ½ English cucumber, unpeeled, thinly sliced

Yogurt Sauce

- 1 cup full fat yogurt
- 2 tablespoons tahini
- 1 teaspoon salt
- ¼ cup lemon juice

Herb Salad

- ½ cup mint leaves
- ½ cup cilantro leaves
- ½ cup flat leaf parsley
- ½ tablespoon olive oil
- Pinch salt

INSTRUCTIONS

Spice Paste:

1. Sauté the onion and olive oil until golden brown.
2. Add the garlic, chile and lemon zest and sauté until fragrant – 2 minutes.
3. Add the spices and salt and sauté for another minute.
4. Add the lemon juice.

Meatballs:

1. In a large bowl, combine beef, lamb, breadcrumbs, egg, and spice paste.
2. Carefully fold in the lentils without crushing them.
3. Form into 2-ounce patties. Refrigerate 30 minutes.
4. In a non-stick pan, heat olive oil and cook the patties 3-4 minutes per side until they register 155°F.

Pickled Vegetables:

1. Bring water, vinegar, turmeric, garlic, sugar, and salt to a full rolling boil.
2. Pour over vegetables, pressing to submerge. Allow to cool to room temperature and refrigerate.

Salted Yogurt Sauce:

1. In a small bowl, whisk together all ingredients. Adjust seasoning, if needed. This sauce should be quite salty and lemony.

Assembly:

1. Spoon the Salted Yogurt Sauce onto a plate. Top with the patties and the herbs, serving the pickles on the side.
2. Alternatively, serve all components in a pocket bread as a sandwich.