

# Tapena

GRAB A FORK



## Savory Lamb Meatballs

Serves 10-12

### Ingredients

#### *Meatballs*

- 1 1/2 lb. ground lamb
- 1/2 cup breadcrumbs
- 1 egg, lightly beaten
- 1/2 cup minced onion
- 1/3 cup diced red pepper
- 1 clove minced garlic
- 3 Tbsp chopped parsley
- 1 tsp coriander
- 1/4 tsp kosher salt

#### *Sauce*

- 1 Tbsp extra-virgin olive oil
- 1/2 cup diced onion
- 1 clove minced garlic
- 1/2 cup dry red wine
- 1/4 tsp fresh ground black pepper
- 1 – 28 ounce can of diced tomatoes
- 3 Tbsp minced parsley

### Directions

#### *Meatballs*

Preheat oven to 400°F.

Gently combine meat, breadcrumbs, egg white, onion, red pepper, garlic, coriander, and salt in a large bowl. Scoop with tablespoon and shape into little meatballs, about 48. Bake on the prepared baking sheet for 12 minutes.

#### *Sauce*

Heat oil in a large saucepan over medium heat. Add onion stir until lightly golden, 3 to 5 minutes. Stir in the garlic, wine, and black pepper. Bring to a simmer over medium-low heat until the wine has reduced by half. Add the tomatoes and return to a simmer on low for 12- 15 minutes. Add the meatballs, 3 tablespoons parsley and toss to coat. Heat through and serve.