

## THE WAY THE COOKIE CRUMBLES



### **Lemon Lamb Meatballs** (slightly adapted from [Primal Palate](#))

Makes 36 meatballs

- 1 pound ground lamb
- 2 cloves garlic, minced or pressed through a garlic press
- 1 tablespoon fresh thyme
- 1 teaspoon salt
- ½ teaspoon black pepper
- 1 tablespoon lemon zest
- 1 lemon, unpeeled, thinly sliced

1. Heat the oven to 375 degrees.
2. Using your hands, mix the lamb, garlic, thyme, salt, pepper, and lemon zest until thoroughly combined. Form the mixture into 36 1-inch balls. Transfer to a 9-by-13-inch baking dish, arranging the lemon slices around and in between the meatballs.
3. Bake until lightly browned and no pink is evident after cutting into a meatball, about 20 minutes. Serve immediately.