



Lamb Kofta

Serves 1

Ingredients:

- 1.6 lbs. Ground Lamb
- 1 oz. Fresh Ginger , grated
- 1/2 oz. Fresh Garlic , minced
- 6 oz. Sweet Onions , minced
- 1/2 tsp. Kosher Salt
- 1 oz. Fresh Mint Leaves, chopped
- 4 oz. Mission® Pre-Fried Yellow Triangle Tortilla Chips (08619) , crushed
- 3/4 tsp. Green Chile Pickles, chopped (found in Indian Market)
- 1/2 tsp. Ground Clove
- 2 tsp. Ground Coriander
- 1 tsp. Ground Cumin
- 1/4 tsp. Ground Cinnamon
- 1/2 cup Oil

Directions:

1. Thoroughly fold all ingredients together in mixing bowl.
2. Form into 3/4 ounce meatballs. Place on parchment lined sheet pan.
3. Heat oil in a large nonstick sauté pan over medium heat.
4. When oil begins to sizzle, carefully place meatballs in pan, working in batches not to overcrowd.
5. Turn meatballs over occasionally until lightly golden brown on all sides.
6. Lower heat or finish in oven if necessary or until proper internal temperature is reached.