

Stuffed Alberta Lamb Meat Balls on a Bed of Basil, Tomato and Spaghetti Squash



Ingredients:

2 lbs. ground Alberta Lamb
1 cup fresh white bread crumbs
2 cloves of garlic - minced
1 egg, whisked
1 tsp. chili garlic paste
Fresh herbs - chopped
Salt & pepper
100 g. bocconcini cheese
1 lg. spaghetti squash, steamed
¼ cup butter
Basil - julienned
1 ripe tomato - diced
Fresh parmesan cheese - grated

Method:

Mix first five ingredients. Form into 4 or 5 portions. Push a piece of cheese into centre of each ground lamb portion. Form into smooth meat balls.

Bake in 375°F oven for 20 minutes until cooked through.

Toss in pan steamed spaghetti squash with butter, basil, tomato and salt and pepper until incorporated and heated through.

Divide squash mixture among plates and top with meatballs.

Garnish with more fresh basil and fresh grated parmesan cheese.

Your Notes



You've got **GREAT** taste!

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