

Ground Lamb w/Mint Pesto on Yogurt

Steve Simon fixed this for us our last week in Charleston (2021).



Ingredients:

- 1/2 cup chopped parsley
- 2 cups parsley leaves
- 4 cloves garlic (divided)
- 1 lb. ground lamb
- 2 eggs
- 1 cup panko breadcrumbs
- 1 tsp. ground cumin
- 1/2 tsp. crushed red pepper
- 1/2 tsp. ground turmeric
- 1/2 cup + 2 Tbsp. olive oil (divided)

- 2 tsp. Kosher salt (divided)
- 4 cups mint leaves
- 6 Tbsp. golden raisins
- Plain whole milk Greek yogurt
- 1 pkg. small, sweet tortillas

Equipment:

- Large bowl
- Rimmed baking sheet
- Food processor

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<input checked="" type="checkbox"/>	Directions	Time (min)	
	Place rack on upper third of the oven and preheat to 425 degrees		
	Chop 1/2 cup parsley	3	16
	Pick 3 cups parsley leaves from stems	3	
	Peel 4 cloves garlic	2	
	In a large bowl, combine 2 eggs, 1 cup panko, 1 tsp. cumin, 1/2 tsp. crushed red pepper, 1/2 tsp. turmeric, 1/2 cup chopped parsley, 2 Tbsp. olive oil, and 1 1/2 tsp. salt.	3	
	Grate 1 clove of garlic into the other ingredients in the bowl,	1	
	Add 1 lb. ground lamb and mix with your hands	2	
	Line rimmed baking sheet with foil or a silicone pad	1	
	Spread lamb mixture in the rimmed baking sheet.	1	
	Bake until brown		10
	Mince 3 garlic cloves	4	
	In a food processor, puree 4 cups mint leaves, 6 Tbsp. raisins, 2 cups parsley leaves, 3 garlic cloves, 1/2 cup olive oil, 1/2 tsp. salt	6	
	Wrap tortillas in foil and place in oven	5	
	Crumble baked lamb and place in a serving bowl	2	
	Serve bowls of lamb, yogurt, and mint sauce with warm tortillas	1	
	Total		34