

# Spiced Lamb Meatballs with Walnut and Garlic Pesto on Fettuccine Pasta



## MEATBALL INGREDIENTS:

1 lb	Ground lamb (can use ground beef if preferred)
1	Large egg
2	Garlic cloves, smashed
2	Shallots, minced
1 cup	Dried currants
½ cup	Panko (Japanese breadcrumbs)
½ tsp	Ground cumin
¼ cup	Finely chopped parsley
1 cup	Olive oil
...	Kosher salt and fresh cracked pepper to taste

## WALNUT AND GARLIC PESTO INGREDIENTS:

2 cups	Walnuts, toasted (save ¼ cup for garnish)
½ cup	parmesan cheese, grated (save ¼ cup for garnish)
2 tbsp	White balsamic vinegar
2	Cloves garlic, smashed
1 cup	Olive oil (may need more)
...	Salt and pepper to taste

## MEATBALL DIRECTIONS:

Preheat oven to 400°. Combine egg, panko, cumin, currants, shallots, garlic, parsley, 2 tbsp oil, and 1½ tsp of both kosher salt and pepper in a large bowl. Add lamb and mix.

Roll lamb mixture into 1 - 1 ½ inch balls. Place on a parchment lined baking sheet. Bake meatballs until browned and cooked through, about 10 minutes.

Meanwhile, using a food processor mix toasted walnuts, garlic, parmesan and white balsamic together. Slowly add olive oil until blended smooth. You may need to add more olive oil. Season with salt and pepper.

Cook pasta to al dente and toss with pesto. Place meatballs on top and garnish with extra parmesan cheese and walnuts. I like to drizzle a little extra olive oil around pasta.

*Express yourself with Expression Cabernet Merlot!*