



GREEK LAMB & FETA TACOS

INGREDIENTS:

4-6 Mission® Street Tacos Flour Tortillas, warmed
1 lb. ground lamb
4 oz. feta cheese, crumbled
1/2 c. chopped mint
Vegetable oil, for frying
1 cucumber, sliced thin, lengthwise
1/8 c. chopped italian parsley
2 oz. feta cheese, for garnish

YOGURT SAUCE:

8 oz. plain greek yogurt
2 cloves of garlic, minced
1/8 c. chopped dill
1/4 c. chopped mint

INSTRUCTIONS:

1. In a large mixing bowl, combine ground lamb, crumbled feta and mint. Using hands, roll/shape into half dollar-sized meatballs.
2. Heat about 1/2 inch of oil in frying pan. Without overcrowding the pan, fry meatballs about 1 minute per side, or until golden brown on all sides. Place on paper towel-lined plate.
3. While meatballs are resting, make yogurt sauce by combining yogurt, garlic, dill and mint.
4. Assemble tacos by spreading yogurt sauce, adding meatballs, sliced cucumbers, additional feta, and chopped parsley.

MAKES 4-6 STREET TACOS