

# WILL COLEMAN

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## Bite Size Meatball Snacks with Mint Yogurt

Makes 20-25 Skewers | ACTIVE TIME : 10 MINUTES | TOTAL TIME: 25 MINUTES

### Ingredients:

#### Meatballs:

½ yellow onion, minced  
½ cup Italian flat leaf parsley, chopped  
2 garlic cloves, minced  
¾ cups Italian bread crumbs  
1 egg  
2 tablespoons milk  
1 pound ground lamb, turkey, chicken, or beef  
Kosher salt and ground black pepper  
2 tablespoons olive oil  
1 small cucumber, sliced  
Feta cheese, cut into ¼ inch cubes (optional)

#### Yogurt Sauce:

1 cup Greek nonfat yogurt  
3 tablespoons mint, chopped  
1 lime, juiced  
Kosher salt

### Directions:

Preheat oven to 450 degrees F.

In a large bowl, combine together the onions, parsley, garlic, breadcrumbs, egg, milk, ground lamb, salt, and pepper. Mix until well combined.

Form into small balls and place on a large baking sheet.

Drizzle olive onto the meatballs. Bake for 15 minutes.

Recipe courtesy of Chef Will Coleman  
[www.chefwillcoleman.com](http://www.chefwillcoleman.com)  
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In a small bowl, mix together yogurt, mint, and lime. Season with salt.

Using a small skewers stack together meatballs, cucumber slices, and feta cubes. Top with yogurt sauce.

Serve and enjoy!