

## SWEET CHILI FREEDOM RUN FARM LAMB MEATBALL LETTUCE WRAPS



Recipe provided by *Foxes Love Lemons* | Servings: 12-16 wraps

### INGREDIENTS

- nonstick cooking spray
- 2 egg yolks
- 2 tablespoons grated fresh ginger
- 2 tablespoons minced garlic
- 4 teaspoons soy sauce
- 1 pound ground Freedom Run Farm Lamb
- 1 cup panko breadcrumbs
- 1/2 cup Thai sweet chili sauce
- 2 heads Boston or Bibb lettuce, washed, leaves separated (12 to 16 leaves)
- 1/2 cup slivered almonds
- 1/4 cup chopped fresh basil
- 4 red cherry chile peppers, thinly sliced (optional)

### DIRECTIONS

Preheat broiler to high. Spray rimmed baking pan with cooking spray. In large bowl, whisk egg yolks, ginger, garlic and soy sauce until well combined. Add lamb and breadcrumbs; stir (or mix with hands) until just combined. Do not overmix. Using hands, gently form mixture into small meatballs (about the size of a large marble), and place on prepared pan. Mixture should make about 50 to 55 meatballs.

Transfer meatballs to oven, about 2 inches from broiler. Cook 6 to 8 minutes or until internal temperature reaches 165 degrees F, turning occasionally. Transfer meatballs to clean large bowl. Add sweet chili sauce; toss until well combined.

Place lettuce leaves on large platter, and divide meatballs between leaves (3 to 4 meatballs per leaf). Sprinkle almonds and basil over meatballs. Serve with chile peppers, if desired.

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