



FUSTINI'S[®]

Lamb Skewers with Tzatziki

Ingredients

- 1 pound ground lamb
- 2 tablespoons [Fustini's Rosemary olive oil](#)
- 2 tablespoons [Fustini's Sicilian Lemon balsamic](#)
- 2 tablespoons fresh parsley, chopped, plus more for garnish
- 1 tablespoon fresh rosemary, chopped, plus more for garnish
- 1/2 cup panko crumbs
- 1 egg, beaten
- 1/2 cup onion, minced
- 2 garlic cloves, minced
- salt and pepper to taste
- 1/4 cup Feta cheese
- Pita bread, optional

Tzatziki

- ½ English cucumber, finely diced
- teaspoon salt
- 1 cup plain non-fat Greek yogurt
- 2 cloves garlic, pressed or minced
- 1 tablespoon [Fusitni's Vinoso vinegar](#)
- 1 tablespoon fresh dill, minced
- Pinch of kosher salt and freshly ground black pepper

Directions

Step 1.

In a large bowl, combine all ingredients. Form into balls and place in the refrigerator for 30 minutes. If using wooden skewers, soak in water 20 minutes. Thread meatballs onto two skewers to keep from falling off. Place on a grill preheated to medium-high. Grill until internal temperature reaches 160. Garnish with remaining herbs and serve with tzatziki sauce on the side, or in a pita with sauce.

Step 2. Tzatziki

Place cucumber on a paper towel with a little salt to extract water. Place in a medium-size bowl. Add yogurt, Vinoso, dill, salt and pepper. Combine thoroughly. Cover and refrigerate until ready to use.