

Lamb Meatloaf with Yogurt Sauce

Makes 4

I modified the original recipe from Bon Apatite so I could use the extra half-pound of lamb I had left over from making lamb turnovers.

Ingredients:

- 1/2 small clove garlic
- 1/2 cup honey Greek yogurt
- 2/3 Tbsp. olive oil
- 1 tsp. lemon juice (divided)
- 1/8 tsp. coarse salt
- 2 scallions
- 1/3 egg whisked
- 2/3 Tbsp. tomato paste
- 1/3 tsp. ground coriander
- 1/3 tsp. ground cumin
- 1/8 tsp. ground cinnamon
- 2 Tbsp. cilantro leaves & tender stems
- 2/3 Tbsp. chopped cilantro
- 2 Tbsp. parsley leaves & tender stems
- 2/3 Tbsp. chopped parsley
- 1/8 tsp. hot smoked paprika
- 1/2 lb. ground lamb



Equipment:

- Rimmed baking sheet
- Parchment paper
- Large bowl



Lamb Meatloaf:

☑	Directions	Time (min)	
	Preheat the oven to 350 degrees		
	Peel and dice 1/2 clove garlic	2	20
	Mix garlic, 1/2 cup honey yogurt, 2/3 Tbsp. oil, 1 tsp. lemon juice, 1 grind of coarse salt	2	
	Cover yogurt sauce and chill in refrigerator	1	
	Line a baking sheet with parchment paper and brush with oil	2	
	Clean and chop 3 Tbsp. cilantro and 3 Tbsp. parsley	3	
	Chop 2 scallions. Cut slivers for garnish.	2	
	Mix 2 Tbsp. chopped cilantro, 2 Tbsp. chopped parsley, chopped scallions, 1/3 egg, 2/3 tsp. tomato paste, 1/3 tsp. coriander, 1/3 tsp. cumin, 1/8 tsp. cinnamon and 1/8 tsp. paprika	3	
	Press 1/2 lb. ground lamb into a bowl to make a depression in the center. Sprinkle with 1/8 tsp. salt.	2	
	Add mixture to lamb. Fold sides down over mixture. Mix with hands.	2	
	Shape into a loaf. Transfer to the baking sheet.	1	
	Brush loaf with oil and then bake to an internal temp of 140 degrees	40	
	Remove meatloaf and increase temperature to 500 degrees	10	
	Bake meatloaf until top is browned and internal temperature is 160 degrees	5	
	Toss scallions, 1/3 tsp. lemon juice, 2/3 Tbsp. parsley, 2/3 Tbsp. cilantro, 1/2 tsp. oil. Garnish	2	
	Total		1 hr. 17 min