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Lamb Meatballs with Couscous and Yogurt Sauce

SERVES 4

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- 2 lemons**
- Fresh mint**
- 2 garlic cloves**
- 1 cup plain Greek yogurt**
- 3 tablespoons extra-virgin olive oil**
- Salt and pepper**
- 1½ cups couscous**
- 1 small head radicchio (6 ounces)**
- 1 large egg**
- 3 tablespoons panko bread crumbs**
- 1 pound ground lamb**
- 1 teaspoon ground cumin**
- ¾ teaspoon ground cinnamon**

1. MAKE SAUCE: Grate ½ teaspoon lemon zest and squeeze 3 tablespoons juice from 1 lemon. Cut remaining lemon into wedges. Mince 6 tablespoons mint. Mince garlic. Combine ⅔ cup yogurt, 2 tablespoons water, 1 tablespoon oil, lemon zest and ½ teaspoon juice, 1 tablespoon mint, half of garlic, and ¼ teaspoon salt in bowl. Season with salt and pepper to taste.

2. MAKE COUSCOUS AND PREP RADICCHIO: Heat 1 tablespoon oil in medium saucepan over medium-high heat until shimmering. Add couscous and cook, stirring frequently, until grains are just beginning to brown, 3 to 5 minutes. Stir in 1½ cups water and ¼ teaspoon salt. Cover, remove saucepan from heat, and let sit until couscous is tender, about 7 minutes. Meanwhile, halve and core radicchio and slice thin; set aside.

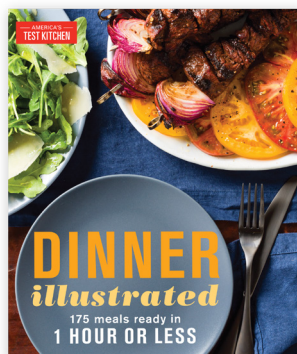
3. FORM MEATBALLS: Separate egg and discard white. Using fork, mash panko, 2 tablespoons water, and remaining ⅓ cup yogurt in large bowl to form paste. Add lamb, cumin, cinnamon, 2 tablespoons mint, remaining garlic,

egg yolk, ¼ teaspoon salt, and ⅛ teaspoon pepper and knead with your hands until thoroughly combined. Pinch off and roll mixture into 20 tightly packed 1½-inch meatballs.

4. COOK MEATBALLS: Heat remaining 1 tablespoon oil in 12-inch nonstick skillet over medium-high heat until just smoking. Brown meatballs well on all sides, 6 to 8 minutes; transfer to serving platter and tent with aluminum foil.

5. SAUTE RADICCHIO: Pour off all but 1 tablespoon fat from skillet. Add radicchio and cook over medium heat, stirring occasionally, until wilted and beginning to brown, about 1 minute. Transfer to serving bowl.

6. FINISH DISH: Uncover couscous and fluff with fork. Stir couscous into bowl with radicchio, along with remaining lemon juice and 2 tablespoons mint until well combined. Season with salt and pepper and drizzle with extra fat to taste. Sprinkle meatballs with remaining 1 tablespoon mint. Serve with yogurt sauce, couscous, and lemon wedges.



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