

Greek-Style Meatballs – Quinn's Plate-Smasher

- 1 lb ground beef
- ¾ c. crumbled feta cheese
- ½ small red onion, grated
- 1/3 c. Italian-style breadcrumbs
- ¼ c. chopped fresh parsley
- 1 large egg, lightly beaten
- 2 tsp. dried oregano
- ¼ tsp. each salt and pepper
- Lemon slices
- ½ c. prepared tzatziki
- 1 lb red potatoes
- Preheat the oven to 425 degrees.
- In large bowl, mix 1 ground beef, feta cheese, red onion, breadcrumbs, parsley, egg, oregano, salt and pepper.
- Form into 12 balls and thread onto skewers.
- On cookie sheet, spray with olive oil cooking spray, roast meatballs at 425 degrees for 15-20 minutes or until cooked through.
- Serve with lemon slices, tzatziki, red potatoes (roasted with 2 tsp. oil).
- Garnish with additional parsley.