

## LAMB MEATBALLS WITH TOASTED ORZO

*(from Life on Food)*

1 quart chicken stock  
2 slices white bread, crusts trimmed  
Milk, for soaking  
1 pound ground lamb  
1 egg, lightly beaten  
1/2 cup finely chopped fresh parsley  
3 tablespoons grated onion  
2 large cloves garlic, finely chopped  
1 lemon, juiced, plus 2 tsp zest  
1 teaspoon dried oregano  
Salt and pepper  
olive oil, for drizzling  
3 tablespoons butter  
1 1/2 cups orzo  
1 10 ounce box thawed frozen chopped spinach, squeezed dry  
1 cup crumbled feta

Heat the oven to 400 degrees . In a medium saucepan, heat the chicken stock over low heat; keep warm. In a small bowl, soak the bread in the milk.

In a large bowl, combine the lamb and egg. Wring out any excess milk from the soaked bread and crumble the bread into the meat. Stir in 1/4 cup parsley, onion, garlic, lemon zest, oregano, 1/2 tsp salt and 1/4 tsp pepper. Drizzle with olive oil; mix. Roll the mixture into 20 meatballs and arrange on a nonstick or parchment-lined baking sheet. Bake until browned, 15 to 18 minutes.

Meanwhile, in a medium saucepan, melt the butter over medium heat. Add the orzo and cook until golden, about 5 minutes. Stir in a few ladles of the warm stock and allow it to absorb before adding more. Keep adding stock a little at a time and cook until the orzo is al dente.

Stir in the spinach to heat through in the last minute of cooking. Remove from the heat. Stir in the lemon juice and feta. Serve the orzo in shallow bowls. Top with the meatballs and remaining 1/4 cup parsley.