

Less than 45 minutes

Serves 4

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Ingredients:

Meatballs:

- 500g pork mince
- 1 packet (80g) PnP salad onions, chopped
- 2 tsp (10ml) ground cumin
- 1 tsp (5ml) ground ginger
- 1 tsp (5ml) sesame oil
- ½ cup (125ml) oats or breadcrumbs
- 1 egg, whisked
- Salt and milled pepper
- Glug olive oil, for frying

Dressing:

- ¼ cup (60ml) tahini
- Juice (60ml) and grated peel of 1 lemon
- 3 Tbsp (45ml) olive oil
- 1 clove garlic, crushed
- Salt and milled pepper

Salad:

- 1 large cucumber, peeled and sliced
- 1 bunch radishes, trimmed and quartered
- A handful each fresh mint and dill, chopped

### **GOOD IDEA**

Swap pork mince for chicken or beef mince or use PnP Butchery's ready-to-cook meatballs.

#### Method:

1. Combine meatball ingredients (except oil) and roll into walnut-sized balls.
2. Chill in the fridge for about 20 minutes to set.
3. Whisk dressing ingredients together.
4. Add a little warm water to make it spreadable.
5. Toss salad ingredients together and set aside.
6. Heat oil and fry meatballs in batches for about 2-3 minutes or until golden all over.
7. Spread sauce on a platter, top with meatballs and serve salad on the side.