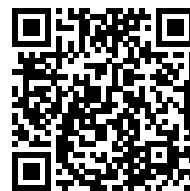


Lemon Potatoes and Meatballs



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Recipe by: Laura Vitale

Serves 4-6

Prep Time: 30 minutes

Cook Time: 1 hours 15 minutes

Ingredients

For The Potatoes:

- ___ 2 lb of Russets or Idaho Potatoes
- ___ 1-1/4 cups of Chicken Stock
- ___ 1/4 cup of Extra Virgin Olive Oil
- ___ 1/4 cup (or 1/3 if you like it more lemony) of Freshly Squeezed Lemon Juice
- ___ 1 Tbsp of Oregano
- ___ Salt, to taste
- ___ 4 Cloves of Garlic, minced
- ___

For The Meatballs:

- ___ 1 lb of Ground Beef
- ___ 1 Roma Tomato, seeds removed and halved
- ___ 2 Cloves of Garlic, smashed and peeled
- ___ 1 Shallot, peeled and roughly chopped
- ___ Small handful of Parsely
- ___ Small handful of Dill
- ___ 1 Tbsp of Dijon Mustard
- ___ 1/2 cup of Breadcrumbs
- ___ 1/2 cup of Milk (start with 1/4 cup and add the rest if needed)
- ___ 1 Egg
- ___ Salt, to taste

1) Preheat the oven to 400F. Peel and cut the potatoes into wedges, then place them in a large baking dish (I used a 10x14 inch but a 9x13 inch works just as well). In a measuring cup, whisk together the chicken stock, olive oil, lemon juice, oregano, garlic and salt, pour 2/3 of the liquid over the potatoes, toss well, cover tightly with foil and bake for 45 minutes.



2) In a small bowl, add the breadcrumbs and cover with the milk, let it sit for a few minutes, meanwhile add the tomato (seed it if it's too ripe), garlic, shallot, parsley and dill to a food processor and pulse until finely chopped, transfer to a bowl with the ground beef, dijon mustard, breadcrumb mixture, egg and salt, mix until just combined. Cover and refrigerate for half an hour. Form into meatballs (I like to do these into little oblong shapes actually) and sear them in a hot skillet with a drizzle of olive oil until browned on all sides, they do not need to be fully cooked.

3) Remove the foil from the potatoes, nestle the seared meatballs on top and pour over the remaining 1/3 of the lemon-stock mixture, pop it back in the oven, uncovered, and bake for 30 minutes, or until the potatoes are tender, the meatballs are cooked through and everything is beautifully golden.

4) Spoon plenty of the lemony pan juices over the potatoes and meatballs before serving, and garnish with fresh parsley and a few lemon wedges.