

Lamb Sliders

Oscar · 29/09/2024



Prep Time

25 mins

Difficult

Medium

Servings

8

Description

This lamb sliders recipe is a quick easy and fun way to get acquainted with lamb It is best if domestic lamb is used as it is much more mild and flavorful than imported lamb These spices are typically used in the Mediterranean style cooking of lamb

Ingredients

- - 1 tablespoon minced garlic - $\frac{1}{4}$ teaspoon ground cumin - $\frac{1}{4}$ teaspoon ground coriander - $\frac{1}{4}$ teaspoon ground allspice - $\frac{1}{4}$ teaspoon salt
- or to taste - $\frac{1}{4}$ teaspoon ground black pepper
- or to taste - 1 pound ground lamb - 8 small slider-size rolls
- split - 1 cup baby spinach - $\frac{1}{2}$ cup tzatziki sauce - $\frac{1}{4}$ cup sliced red onion - $\frac{1}{4}$ cup crumbled feta cheese

Instructions

1. Preheat an outdoor grill to medium-high heat and lightly oil the grate. Mix garlic
2. cumin
3. coriander
4. allspice
5. salt
6. and pepper together in a bowl; add lamb and mix well. Form mixture into 2-ounce patties. Grill patties on the preheated grill until cooked through
7. 2 to 3 minutes per side. An instant-read thermometer inserted into the center should read at least 160 degrees F (70 degrees C). Place rolls on the grill and heat until toasted
8. 1 to 2 minutes. Layer spinach
9. tzatziki sauce
10. lamb patty
11. red onion
12. and feta cheese in each roll
13. creating a slider. Tips Some domestic lamb can be lean; you can add a little olive oil if needed.