

Lamb Lettuce Wraps with Homemade Yogurt Sauce

INGREDIENTS

- 1 LB 5280Meat Ground Lamb
- ½ C Chopped Cucumber
- ½ C Chopped Red Pepper
- 5-7 Kalmata Olives Pitted and Sliced
- 3 Cloves Garlic
- ½ Diced Red Onion
- 6 Mint Leaves Finely Chopped
- 4 Basil Leaves Finely Chopped
- Juice ½ Lemon
- Pinch of Lemon Zest
- ½ TBS Oregano
- Pinch Red Pepper Flakes
- 1 TSP Sea Salt
- 1 TSP Black Pepper
- 2 TBS OMGhee
- 1 TBS Balsamic Vinegar
- 1 TBS Coconut Aminos
- 5-7 Butter Lettuce Leaves

Yogurt Sauce

- 1 C Homemade Yogurt
- Juice 1 Lemon
- A few pinches of Lemon Zest
- 4 Mint Leaves Finely Chopped
- 4 Basil Leaves Finely Chopped
- 1 TSP FlavorGod Garlic Lovers Seasoning

1. Chop cucumber, red pepper, and olives and set aside.
2. Finely chop garlic, onions, mint, and basil and add to bowl. Combine lamb thoroughly into mixture.
3. Add lemon juice, lemon zest, oregano, sea salt, black pepper, balsamic vinegar, and coconut aminos and mix well.
4. Heat ghee in skillet and when melted add the mixture. Cook until done.
5. Spoon out mixture into bib lettuce leaves and garnish with cucumber, red pepper, and olives.
6. Mix together all yogurt sauce ingredients and serve on the side.
7. Finally, sprinkle lettuce wraps with Garlic Lovers Seasoning and enjoy!