



## Moroccan Lamb Meatballs with Chickpeas

Prep time: 15 mins  
Cook time: 25-30 mins  
Serves: 2



### Ingredients

- 200g lean lamb or beef mince
- ¼ cup fresh breadcrumbs
- 2 Tbsp finely chopped onion
- 2 tsp chopped fresh mint
- 410g can **Wattie's Moroccan Style Chickpeas**

### Method

1. In a mixing bowl combine mince, breadcrumbs, onion and mint. Roll into 8 meatballs. Place on a baking paper lined tray and refrigerate for 15 minutes.
2. Heat a dash of oil in a small lidded frying pan and quickly brown the meatballs over a high heat. Reduce the heat and add **Wattie's Moroccan Style Chickpeas**. Cover and simmer for 25-30 minutes, until meatballs are cooked. Serve with couscous and a green salad.

### Tips

Serve with couscous mixed with chopped coriander, sliced almonds and finely chopped red onion.