

## Lamb Sliders

### INGREDIENTS

- 1 LB 5280Meat Ground Lamb
- 3 Cloves Garlic
- ½ Diced Red Onion
- 6 Mint Leaves Finely Chopped
- 4 Basil Leaves Finely Chopped
- 1/2 C Feta Cheese
- 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 Bib Lettuce Leaves
- 5-7 Kalmata Olives
- 5-7 Cherry Tomatoes
- Flavor God Garlic Lovers Seasoning

1. Finely chop garlic, onions, mint, and basil and add to bowl. Combine lamb thoroughly into mixture.
2. Add feta cheese, lemon juice, lemon zest, oregano, sea salt, black pepper, balsamic vinegar, and coconut aminos and mix well.
3. Form meat mixture into small 1-2 inch burgers.
4. Heat ghee in skillet and when melted add the burgers, cooking a few minutes each side until golden brown.
5. Serve burgers on top of bib lettuce leaves and garnish with a tomato, Kalmata olive, and Garlic Lovers seasoning.