

# Lamb Vindaloo Meatballs

Yield: 4 min  
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/indian-goat-vindaloo-recipe>

## Ingredients:

- 2 pounds ground lamb
- 2 eggs
- 3/4 cup panko bread crumbs
- 1 sweet onion finely chopped
- 4 cloves garlic
- 1 teaspoon ginger
- 1 teaspoon cumin
- 2 teaspoons curry powder
- 1 bunch cilantro diced
- 1/2 teaspoon salt
- 1 teaspoon pepper
- 1/2 teaspoon turmeric
- 1/2 teaspoon cayenne pepper
- 1 container sauce Maya Kaimal Vindaloo Simmer
- 1 lime
- 2 bell peppers thinly sliced
- 1 onion sliced
- 1 zucchini chopped

## Nutrition:

1. Calories: 810 calories
2. Carbohydrate: 30 grams
3. Cholesterol: 270 milligrams
4. Fat: 56 grams
5. Fiber: 5 grams
6. Protein: 47 grams
7. SaturatedFat: 24 grams
8. Sodium: 620 milligrams
9. Sugar: 10 grams

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