Fetta & Silverbeet Meatballs

**Ingredients**

- 6-8 large leaves (300-400g) silver-beet (or spinach)
- 2 eggs
- 500g beef mince
- 1/3 cup chopped flat leaf parsley leaves
- 1/3 cup chopped mint leaves
- 2 cloves garlic, crushed
- 1 Tbs finely grated lemon rind
- 200g feta cheese, crumbled
- Salt and pepper to taste
- 2 Tbs olive oil,

**Method**

Place silver-beet, beef, parsley, mint, garlic, lemon rind, feta, eggs, salt and pepper in a bowl and stir until well combined.

Roll tablespoons of the mixture into balls.

Place the oil in a nonstick frying pan over medium heat. Add the meatballs and cook for 3-4 minutes or until browned. Place on a baking tray and cook for 5-6 minutes or until cooked through. Serve with tzatziki.

Makes 36