



# recipe card

2026

## NAME OF DISH

### Yak Meatballs

#### CATEGORY

Yak

#### PREP TIME

20 mins

#### COOK TIME

14-16 mins

#### INGREDIENTS

- 1lb Ground Yak Meat
- 1 egg
- Generous pinch of salt
- ½ teaspoon smoked paprika
- ½ teaspoon cumin
- ¼ teaspoon fresh ground pepper
- 1 heaping Tbsp finely diced fresh parsley
- 1 clove of minced garlic
- 1 shallot OR ONE LEEK really finely diced
- 1/3 cup panko breadcrumbs

#### directions

##### Preheat Oven to 370°F

Mix it all together by hand, then scoop into tiny balls.

Cook them on a baking sheet in the oven, just long

enough that the juices run brown or clear, not red.

Golfball sized meatballs take about 14 minutes.

#### notes

Finely diced fresh cilantro can be used in place of fresh parsley.

If you would like to make this gluten free, use finely diced oatmeal in place of the panko breadcrumbs.

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