

# Lamb Meatloaf with Yogurt Sauce

*Paired with 2018 Devil's Gulch Vineyard Pinot Noir*

## Yogurt Sauce

- 1 garlic clove, finely grated
- 1½ cups plain Greek yogurt
- 2 tablespoons olive oil
- 2 teaspoons fresh lemon juice
- 2 teaspoons honey
- Kosher salt

## Meatloaf and Assembly

- Olive oil (for parchment paper and drizzling)
- 5 scallions, 3 finely chopped, 2 thinly sliced on a diagonal
- 1 large egg
- 2 tablespoons tomato paste
- 1 teaspoon ground coriander
- 1 teaspoon ground cumin
- ¼ teaspoon ground cinnamon
- 2 tablespoons chopped cilantro, plus ⅓ cup (loosely packed) cilantro leaves with tender stems
- 2 tablespoons chopped parsley, plus ⅓ cup (loosely packed) parsley leaves with tender stems
- ½ teaspoon hot smoked Spanish paprika, plus more for serving
- 1½ pounds ground lamb
- Kosher salt
- 1 teaspoon fresh lemon juice

To make yogurt sauce, mix garlic, yogurt, oil, lemon juice, and honey in a small bowl; season sauce with salt. Cover and chill while you make the meatloaf. Yogurt sauce can be made 1 day ahead. Keep chilled.

Preheat oven to 350°. Line a baking sheet with parchment and lightly brush with oil. Mix chopped scallions, egg, tomato paste, coriander, cumin, cinnamon, 2 Tbsp. chopped cilantro, 2 Tbsp. chopped parsley, and ½ tsp. paprika in a medium bowl.

Place lamb in a large bowl, then gently press up along sides of bowl. Using your fingers, create small dimples in meat and generously sprinkle with salt, holding your hand up above the bowl so salt is evenly distributed. Add scallion mixture to bowl and fold meat down and over mixture. Mix with your hands until evenly distributed. Transfer meatloaf mixture to prepared baking sheet and form into a roughly 8x3½" log. Brush meatloaf with oil and bake until juices release and an instant-read thermometer inserted into the thickest part registers 140°, 35–40 minutes.

Remove meatloaf from oven and increase oven temperature to 500°. (Let the oven get up to temperature before putting the meatloaf back in. This will give you better browning on top without overcooking.) Bake meatloaf until browned on top and instant-read thermometer registers 160°, about 5 minutes. Transfer meatloaf to a cutting board and let rest 10 minutes before slicing.

Meanwhile, toss sliced scallions, lemon juice, ⅓ cup cilantro leaves, and ⅓ cup parsley leaves in a small bowl to combine. Drizzle with a little oil; season with salt and toss again.

Spread yogurt on a platter and arrange meatloaf slices over. Top with herb salad and sprinkle with some paprika.

Makes 4 servings