# Lamb Tacos with Yogurt Cilantro Sauce

**2 T extra virgin olive oil**
**2 cloves garlic, minced**
**1/2 onion, finely diced**
**1 lb ground lamb**
**1/2 tsp ground cumin**
**1/4 tsp sea salt**
**1/4 tsp fresh cracked pepper**
**1/4 tsp red chili flakes (optional)**
**tortillas**
**lettuce, chopped**
**cilantro leaves, to garnish**

Heat olive oil in large sauté pan on medium high. Add garlic and onions and sauté for 2 minutes. Add lamb and seasonings and cook for about 5 minutes until cooked through.

Warm tortillas and make taco with selected chopped lettuce greens, seasoned lamb and yogurt cilantro sauce. Garnish with fresh cilantro leaves to serve.

## Yogurt Cilantro Sauce

**1 cucumber, peeled and seeded**
**1 cup plain Greek yogurt**
**2 cloves garlic, minced**
**1/4 cup fresh cilantro leaves, chopped**
**1 T extra-virgin olive oil**
**1 T fresh lime juice**
**1/4 tsp sea salt**
**1/4 tsp fresh cracked pepper**

In food processor, shred cucumber and set aside to drain excess liquid. In medium bowl, combine yogurt, garlic, cilantro, olive oil, lime juice, sea salt and black pepper. Stir in shredded cucumber and mix thoroughly. Chill for 1 hour.

*Recipe by Garden Chef Megan McCarthy*