

## Kev's Kitchen

### BISON BITES

**Time: 30 minutes**

**Serves: 4**

#### Ingredients:

- 1 pound ground bison
- 4 green onions – finely chopped
- ¼ cup cilantro – finely chopped
- 2 cloves garlic - very finely chopped or crushed
- 1 ¼ teaspoons kosher salt
- ½ teaspoon paprika
- ½ teaspoon ground cumin
- ¼ teaspoon ground cinnamon
- 1 cup plain low-fat Greek yogurt
- 3 radishes – finely chopped
- ½ cucumber – peeled, seeded and finely chopped
- 2 tablespoons fresh baby dill – finely chopped

#### Preparation:

Preheat your oven to 425F.

Place the bison, onions, cilantro, garlic, ¾ teaspoon of the salt, paprika, cumin and cinnamon in a bowl and mix with your hands just until everything is evenly blended.

Form the bison mixture into sixteen equally sized balls, place on an oiled baking sheet and bake for twelve minutes.

While the bison is cooking, make the sauce by stirring together the yogurt, radishes, cucumber, dill and remaining ½ teaspoon of salt.

Once the meatballs have finished cooking, plate them topped with the sauce or with the sauce on the side for dipping.

#### Nutritional Information Per Serving:

- Calories: 224
- Fat: 8g
- Carbs: 6g
- Fibre: 1g
- Protein: 31g