



Simple | Healthy | Delicious

Spiced Mini Burgers with Couscous Salad



INGREDIENTS

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| 1 ½ cups Nature's Earthly Choice Couscous |
| 1 pound ground beef |
| 1 ½ teaspoons ground cumin |
| 1 ½ tablespoons dried oregano |
| Kosher salt and black pepper |
| 4 tablespoons extra-virgin olive oil |
| 6 scallions, sliced |
| 4 plum tomatoes, quartered |
| 1 seedless cucumber, cut into half-moons |
| 3 tablespoons fresh lemon juice |
| 1 8-ounce container hummus (optional) |

DIRECTIONS:

1. Cook the Couscous according to the package instructions.
2. Form the beef into 12 small ½-inch-thick patties. Sprinkle with the cumin, oregano, 1 teaspoon salt, and ¼ teaspoon pepper.
3. Heat 1 tablespoon oil in a large skillet over medium heat. Add the patties and cook to the desired doneness, 4 minutes per side for medium.
4. Toss the Couscous with the scallions, tomatoes, cucumber, lemon juice, 3 tablespoons oil, 1 ¼ teaspoons salt, and ¼ teaspoon pepper.
5. Serve with the burgers and hummus (optional).