



Simple | Healthy | Delicious

## Spiced Mini Burgers with Couscous Salad



### INGREDIENTS

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).