

## Moroccan Kefta Kabobs & Grilled Peach CousCous

Serves 4

- 1 egg lightly beaten
- 1/4 finely chopped onion
- 1 cup soft bread crumbs
- 1 tablespoon diced flat-leaf parsley
- 1 Tablespoon diced fresh cilantro
- 2 cloves of garlic minced
- 1/2 teaspoon salt
- 1/2 teaspoon cumin
- 1/2 teaspoon cinnamon
- 1lb Ground Beef

Soak bamboo skewers in water for an hour before starting. Not needed if using metal.

Mix all ingredients together in large bowl. Set aside in fridge for 30-60 mins to combine. divide portions into 4-6 log shapes and stick skewer through each.

Heat grill to 350-400 degrees of indirect heat. Place each skewer so wood stick is not over direct flame. Cook for 10-12 minutes, rotating once in awhile to cook evenly. Take off grill and wrap in foil for 5-10minutes.

### Mint-Yogurt Dip

In a small bowl, combine 1/2 cup greek plain yogurt, 1 tablespoon of diced mint and 1/4 teaspoon of smoked paprika.

### Grilled Peach Couscous:

- 1 teaspoon kosher salt
- 1/4 teaspoon ground cumin
- 1/4 teaspoon ground black pepper
- 1 1/2 cups instant couscous
- 1/2 cup chopped walnuts
- Lemon Zest
- 1 whole cucumber chopped
- 3 grilled peaches chopped (halved and pit out)

Heat Grill to 400 degrees. Place peach halves face down on grill grate over direct heat. Let them caramelized/char on front for around 4 minutes, flip for a minute on other side and remove. Set aside to cool before chopping.

For the couscous: Put 1 1/2 cups water, the salt, cumin and pepper in a small saucepan over high heat and bring to a boil. Stir in the couscous, remove from the heat, cover and let sit until the water is absorbed and the couscous is tender, about 5 minutes.

Transfer the couscous to a bowl, fluff with a fork and add the walnuts, peaches, cucumbers, parsley and lemon zest to taste. Cool in Fridge.

