

# SPOTLIGHT RECIPE



## LAMB KEFTA WITH BABA GANOUSH

- In a large bowl, combine the ground lamb, grated red onion, 4 tablespoons fresh mint, 4 tablespoons parsley, 1 teaspoon salt, 1/4 teaspoon pepper and 3 teaspoons Moroccan spice blend. Shape 2 ounces of the seasoned lamb into a flat oval and insert a bamboo skewer into each. Allow to sit at least 1 hour in the refrigerator.
- Toss the fennel, carrots, red cabbage, cucumber, 4 tablespoons parsley, 4 tablespoons mint and 2 teaspoons Moroccan spice blend. Toss well and hold cold until service. Toss with 1/2 teaspoon salt, mayonnaise and lemon juice just prior to service.
- Grill the lamb skewers until cooked through with an internal temp of 165 F, about 10 minutes. Lightly toast the pita bread.
- On each piece of pita bread, put 3 tablespoons baba ghanoush, 3/4 cup salad and 2 skewers of lamb. Wrap and serve immediately.

## Ingredients

Servings: 12

- 2 1/2 pounds ground lamb
- 1 cup red onion, grated
- 4 tablespoons fresh mint, chopped
- 4 tablespoons fresh parsley, chopped
- 1 teaspoon kosher salt
- 1/4 teaspoon ground black pepper
- 3 teaspoons McCormick Moroccan Spice
- 12 skewers
- 2 1/4 cups baba ghanoush (premade or make it fresh)
- 1 pound fresh fennel, sliced thin
- 12 ounces carrots, shredded
- 12 ounces red cabbage, shredded
- 12 ounces cucumbers, sliced, unpeeled
- 4 tablespoons fresh parsley, chopped
- 4 tablespoons fresh mint, chopped
- 2 teaspoons McCormick Moroccan Spice
- 1/2 teaspoon kosher salt
- 4 tablespoons light mayonnaise
- 2 tablespoons lemon juice
- Twelve 7-inch pita breads

### Side dishes

- Baba Ganoush (from recipe)
- Pita Bread (from recipe)

