

# Lamb & Beef Sliders

*with Harissa-Labneh Sauce & Cucumber Salad*

This spin on an American classic uses a rich blend of lamb and beef to create six flavorful mini burgers. You'll season the patties with aromatics, lemon zest and a mix of traditional Middle Eastern spices. Slathered with labneh cheese (a creamy variety made from yogurt) and harissa (a signature North African spice paste), we're bringing big flavors to these small burgers.



## Ingredients

- 10 Ounces Ground Lamb & Beef Mixture
- 6 Potato Slider Buns
- 1 Kirby Cucumber
- 1 Head Little Gem Lettuce
- 2 Cloves Garlic
- 1 Red Onion
- 1 Lemon
- 1 Bunch Mint

## Knick Knacks

- 2 Tablespoons Harissa Paste
- 2 Teaspoons Middle Eastern Spice Blend  
(Za'atar Spice & Crushed Aleppo Pepper)
- ½ Cup Labneh Cheese

Makes 2 Servings

About 700 Calories Per Serving





1



### Prepare the ingredients:

Wash and dry the fresh produce. Split the slider buns. Peel the garlic cloves. Mince 1 clove; mince the remaining clove, then smash with the side of your knife until it resembles a paste. Pick the mint off the stems; discard the stems and finely chop the leaves. Halve the cucumber lengthwise; using a spoon, remove and discard the seeds. Thinly slice the cucumber on an angle. Cut off and discard the root of the lettuce; separate the leaves. Using a peeler, remove the yellow rind of the lemon, avoiding the white pith; mince the rind to get 2 teaspoons of zest. Quarter the lemon and remove the seeds. Peel and cut the onion in half. Thinly slice one half into rings; small dice the remaining half.

2



### Cook the aromatics:

In a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium until hot. Add the **minced garlic** and **diced onion**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until softened and fragrant. Add the **spice blend**, **lemon zest** and **half the mint**. Cook, stirring frequently, 30 seconds to 1 minute, or until toasted and fragrant. Transfer to a plate and spread in a thin layer. Place in the refrigerator to cool. Wipe out the pan.

3



### Make the salad & sauce:

While the aromatics cool, in a medium bowl, combine the **garlic paste**, **half the labneh**, the **remaining mint** and the **juice of 2 lemon wedges**; season with salt and pepper to taste. Add the **cucumber** and **as much sliced red onion as you'd like** (you may have extra); mix until well combined. In a separate small bowl, combine the **harissa paste**, **remaining labneh** and the **juice of the remaining lemon wedges**; season with salt and pepper to taste.

4



### Assemble & cook the patties:

In a medium bowl, combine the **ground meat** with the **cooled aromatics**; season with salt and pepper. Gently mix to incorporate. Divide the mixture into 6 equal parts and flatten into ½-inch-thick patties. In the pan used to cook the aromatics, heat 2 teaspoons of olive oil on high until hot. Add the **slider patties** and cook, occasionally pressing down with a spatula, 2 to 3 minutes per side, or until cooked to your desired degree of doneness. Transfer to a plate; wipe out the pan.

5



### Toast the buns:

In the same pan used to cook the patties, heat 2 teaspoons of olive oil on medium until hot. Working in batches to avoid overcrowding the pan, add the **buns**, cut side down, and toast 1 to 2 minutes, or until lightly browned. Transfer the buns to a clean work surface.

6



### Assemble & plate your dish:

Divide the **lettuce** between the tops of each toasted bun. Place 1 **burger patty** onto the bottom of each toasted bun and top with a spoonful of the **harissa-labneh sauce**. Serve with the **cucumber salad** on the side. Enjoy!