



Hummus with Spiced Lamb, Pine Nuts and Pomegranate

The cumin, cinnamon & cardamom permeate the lamb giving it a warm fragrance and flavor and the addition of pomegranate and pine nuts add a nice crunch and beautiful color and a buttery finish. You could serve both the lamb and hummus nestled in fresh lettuce cups or as a hearty appetizer!

ingredients

For the Lamb:

- 1 ½ Tbsp. olive oil
- 1 ¼ pounds ground lamb
- 1 yellow onion, thinly sliced into half moons

- 1 garlic clove, minced
- 1 tsp. kosher salt
- Freshly ground pepper
- 1 ½ tsp. ground cumin
- 1 ½ tsp. ground cinnamon
- 1 tsp. ground coriander
- ½ tsp. ground cardamom
- ¼ tsp. cayenne, plus more to taste if you want it spicier
- 1 Tbsp. balsamic vinegar
- 2 Tbsp. tomato paste

For the Hummus:

- 4 garlic cloves, minced
- 2 cups canned chickpeas, drained
- 1 tsp. fine sea salt
- 1/3 cup tahini
- 4 Tbsp. freshly squeezed lemon juice
- 1-3 Tbsp. water

Pita bread for serving

Pomegranate seeds, pine nuts, parsley and olive oil for garnish

Ground Lamb

directions

For the Lamb:

In a large skillet, heat olive oil over medium heat. Add the onions and stir to coat in oil. Spread the onions evenly in the pan and sprinkle with a pinch of salt. Cook over medium heat, stirring occasionally, until golden brown and beginning to caramelize, about 10 minutes. If the onions

start cooking too quickly or seem dry, reduce the heat and add a splash of water. Add garlic and cook until fragrant, about 1 minute.

Add the ground lamb and season with salt and pepper. Cook over medium-high heat, breaking up the meat with a wooden spoon, until the lamb is no longer pink, about 3 minutes. Add the spices, tomato paste and balsamic vinegar, stir to combine and scrape up any brown bits from the bottom of the pan. Cook another 3-5 minutes until lamb is cooked all the way through and beginning to look caramelized. Taste and adjust seasoning. Remove pan from heat and cover to keep the lamb warm.

For the Hummus:

In the bowl of a food processor, add the garlic, chickpeas, salt, tahini and lemon juice. Pulse until thoroughly combined. Add the water, 1 tablespoon at a time, until desired consistency is reached. Taste and adjust seasoning as needed. Spoon the hummus onto a large platter. Sprinkle the lamb on top and garnish with pomegranate seeds, parsley, toasted pine nuts and a drizzle of more olive oil. Serve with pita bread.