Muslim

Shish Taouk - Chicken Kebobs

**Prep time**

10 mins

**Cook time**

15 mins

**Total time**

25 mins

Ingredients

* 2 lbs cubed chicken breast
* 3 Tbsp lemon juice
* 1 Tbsp olive oil
* 2 cloves garlic, finely chopped
* ¼ tsp cumin
* ½ tsp pepper
* 1/8 tsp cayenne

Instructions

1. In a medium bowl, combine all ingredients.
2. Allow chicken to marinate for 2-24 hours, covered in the refrigerator.
3. Place chicken on the skewers (about 5 pieces on each).
4. Grill for 15 minutes or until done. Remember to turn skewers during cooking.
5. Serve shish taouk with a bed of rice, bread, and a salad. Enjoy!

# Middle Eastern Spiced Lamb Burgers with Feta and Labneh

**Prep time**

10 mins

**Cook time**

20 mins

**Total time**

30 mins

Ingredients

* 1 lb. ground lamb
* 1 small onion (peeled and very small diced or grated)
* 1 clove garlic (peeled and very finely minced or grated)
* 2 tablespoons fresh parsley (chopped)
* 1 teaspoon ground cumin
* 1/2 teaspoon ground coriander
* 1/4 teaspoon ground cinnamon, or more to taste
* Salt to taste
* Pepper to taste
* 1/4 cup labneh
* 1/4 cup crumbled feta cheese
* Garnish: baby spinach (or other greens) for topping
* 4 seeded buns (or other favorite rolls, sliced in half)

Instructions

1. In a large bowl, add the ground lamb, diced onion, minced garlic, chopped parsley, ground cumin, ground coriander, ground cinnamon, salt and pepper. Mix together until thoroughly combined and form four individual patties.
2. Heat up your grill or a grill pan if cooking indoors. Place the burgers on the grill and cook for 4 minutes, flip and cook for an additional 4 minutes. That will give you a medium rare burger and an internal temperature of about 71 degrees Celsius. Cook for an additional minute or two if you'd like your burgers more well done.
3. Toast or grill the buns until lightly golden brown (optional) and spread about a tablespoon of labneh on the bottom half of each bun. Place a cooked burger over the labneh, top with the lettuce or green of your choice and sprinkle the crumbled feta cheese over it. top with the remaining half of the bun and serve hot.