



## Moroccan Meatball Sliders

Recipe adapted from Heather Scholten.

You can find this recipe and many more on her blog, [FarmGirlGourmet.com](http://FarmGirlGourmet.com).

### Ingredients

1 pound ground beef  
¾ cup panko bread crumbs  
¾ cup diced onions  
½ cup Sabra® Classic Hummus  
2½ tablespoons tandoori spice blend (such as Spiceologist Tandoori Glory, see notes)  
2 tablespoons minced cilantro  
1 egg, lightly beaten  
1 teaspoon kosher salt  
1 teaspoon ground pepper  
8 mini bagels  
Sabra Greek Yogurt Onion Dip (or other onion dip)

### Instructions

Set EGG for direct cooking (without the convEGGtor) at 400°F/204°C.

In a medium bowl add the ingredients – ground beef through ground pepper – and mix just until combined. Use a large hinged scoop or a spoon and make meatballs about 2 ½ inches in circumference. Place on a parchment lined plate and continue with remaining meat mixture.

Add the meatballs to the cooking grid and cook for about 15 minutes or until no longer pink inside, turning every few minutes to cook on each side. Toast the bagel halves for 1 minute on EGG. Remove and assemble by placing a meatball on 8 of the bagel halves, spread a tablespoon of Greek yogurt dip on the bagel top and press onto the meatballs. Use a toothpick to hold them in place (optional). Serve immediately.

Makes 8 servings