

RECIPE OF THE WEEK: PALEO EDITION

Moroccan Burgers

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Ingredients:

2 lbs ground beef
2 Tbsp finely chopped cilantro leaves
2 Tbsp finely chopped Italian flat leaf parsley leaves
2 cloves garlic, minced
2 tsp ground cumin
½ tsp cinnamon
½ tsp paprika
pinch of cayenne pepper

Instructions:

1. Mix all ingredients together in a large mixing bowl
2. Form into burgers and grill or pan fry for 4-5 mins per side over medium heat for a medium burger or longer if you want it cooked through more.

Servings:

Makes approx. 8-10 burgers depending on how big you make them

Compliments of everydaypaleo.com

