

# Moroccan Lamb Burger



**Serves 3**

**Prep 15 mins**

**Cooking 10 mins**

**Easy**

## **Ingredients**

1/2 onion, chopped  
bunch fresh parsley  
1 tsp ground cumin  
50g ready-to-eat apricots, finely chopped  
350g lean minced lamb  
4 ciabatta rolls  
4 tbsp mayonnaise  
1 tsp lemon juice  
1 tsp paprika  
2 tsp sun-dried tomato paste  
lettuce, tomato & cucumber slices to serve

1. Put the onion & parsley in a food processor and whizz until finely chopped. Add the spices, the apricots, lamb and salt & pepper and pulse briefly, until just mixed - do not over mix as it's best to keep the mixture slightly chunky. Shape into 3 burgers, keeping them separate with squares of greaseproof paper.
2. If cooking on the barbecue, heat it until hot, then put the burgers straight on to the oiled grill and cook for 4 - 5 mins on each side, depending on how you like them. Alternatively, put them under a hot grill for 5 mins each side.
3. Split and toast the rolls on the cut side only. Mix the mayonnaise, the lemon juice, the paprika and the tomato paste. Serve the burgers in the buns with a little lettuce, tomato and cucumber, with the mayonnaise on the side.