

## **Lamb and Feta Sliders with Hummus**

Makes 12 sliders

### **For the sliders:**

1 lb ground lamb

1 cup crumbled feta cheese

1/4 cup roughly chopped fresh mint

Salt, to taste

Freshly ground black pepper, to taste

Olive oil

12 slider buns or small rolls

Garnish: 1 large yellow onion, thinly sliced and sautéed until golden brown

### **For the hummus:**

1 (15 oz) can of chickpeas, drained

2 garlic cloves

Juice from 1 lemon

2 tablespoons olive oil

1 tablespoon tahini (sesame seed) paste

Salt, to taste

Freshly ground black pepper, to taste

Preheat the oven to 350 degrees.

To make the lamb burgers, combine the lamb, feta cheese, mint, salt, and pepper in a large bowl. Mix well to combine the ingredients then shape the mixture into 12 small patties with your hands and set aside.

For the hummus, blend the chickpeas, garlic, and lemon juice until combined in a food processor. Add the olive oil and tahini paste and blend until smooth. Season to taste with salt and pepper.

Heat a grill pan over high heat until very hot. Brush pan with olive oil. Grill burgers, about 2 -3 minutes per side, and then set aside and cover with aluminum foil to keep warm.

Meanwhile, split the buns and brush insides lightly with olive oil. Toast in the oven for 5 minutes or until lightly browned. Spread hummus on the bottom of the bun and top with the burger. Garnish with the sautéed onions and top with the bun. Enjoy!