



MOROCCAN MEATBALLS AND COUSCOUS

These North African Moroccan meatballs make for a great dinner and the couscous is a great companion

Yield: 12 Servings

INGREDIENTS

1 Item	Scallion, chopped
	Toasted pine nuts for garnish (optional)
1 C	Grape Tomatoes, diced
1/2 Item	Cucumber, diced
2 C	Prepared Couscous
	Kosher salt and ground black pepper, to taste
3 tbsp.	chopped cilantro, divided plus more for garnish
3 Unit	juice from lemons, divided
1 C	Prepared hummus
1 pk.	(16 ounce) package Casa Di Bertacchi Meatballs (1 ounce meatballs)



DIRECTIONS

1. Cook meatballs according to package directions and set aside.
2. In a large skillet, add hummus, 2 tablespoons lemon juice, 2 tablespoons cilantro and $\frac{1}{4}$ cup water to make a thin sauce. Heat over low until simmering. Salt and pepper to taste. Stir in meatballs and turn to coat. Simmer for 5 minutes.
3. In a medium mixing bowl, stir together the couscous, cucumber, tomato, scallion, remaining lemon juice, olive oil and remaining cilantro. Salt and pepper to taste. Serve meatballs over couscous and garnish with pine nuts and cilantro.