

# Meat and Hummus Platter

Recipe By Rivky Kleiman



Cooking and Prep:  30  
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Serves:  6

Contains: 

Preference: Meat

Difficulty: Easy

Occasion: Shabbat

Diet: Gluten Free

Source: Family Table by

Mishpacha Magazine,

Kosher.com Exclusive

Cuisines: Israeli

A dish that can be described in one word...delicious. A **Food Fight**, round 8 recipe.

## Ingredients (20)

### Chummus

- 1 teaspoon salt
- 4 cloves garlic, minced
- 1 cup water

- juice of 4 lemons
  - 1/2 cup **Haddar Tahini** paste
  - 1 (16.9-oz/475-gr.) package **Gefen Organic Chickpeas** (set aside a handful for the garnish)
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## Meat

- 2 tablespoons **Gefen Olive Oil**
  - 1 large onion, diced
  - 3 cloves garlic, crushed
  - 1 teaspoon chili powder
  - 1–2 teaspoons **Gefen Cumin**
  - 2 tablespoons **Gefen Paprika**
  - 1 pound (1/2 kilogram) ground beef
  - 1 (6-oz./170-g.) package portobello mushrooms, chopped
  - juice of 1 lime
  - 2 tablespoons sweet chili sauce
  - 1/4 - 1/2 cup chummus, recipe follows
  - 1 teaspoon salt
  - 1/2 teaspoon pepper
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## Sommelier Suggests

- Jezreel Argaman**
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## Start Cooking

### Prepare the Chummus

1. Process the chummus ingredients together to form a pourable mixture. Set aside.

### Prepare the Meat Mixture

1. In a large frying pan, sauté onions in olive oil over medium heat for approximately 15 minutes. Add crushed garlic and spices. Stir until combined.
2. Add ground beef and raise the heat to high. Stir and break up beef until it's crumbly and browned.
3. Add in chopped mushrooms. Continue to stir. Add the lime juice, chili sauce, and chummus. Stir until combined. Allow the mixture to simmer until completely cooked through.

### To Serve

1. Meanwhile, take remaining chickpeas and sprinkle with paprika. Heat in a small frying pan with olive oil until toasted.
2. Spoon the meat mixture in the center of a platter. Make a well in the center of the mixture and spoon the chummus into it.
3. Drizzle with a little olive oil and paprika. Top with toasted chickpeas.