



Halaby Pepper Roasted Lamb Burrito with Couscous

Prep time: 20 Cook Time: 240 Servings: 12

Mediterranean,Entrees,Flour Tortillas,Catering,Casual Dining,Spice It Up

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
10" Heat Pressed Flour Tortillas	10420		12 Each
Vegetable Oil			1/4 cup
Halaby Peppers		ground	1/4 cup
Garlic Cloves			6 Each
Kosher Salt			2 Tbsp.
Lemon Juice			2 Tbsp.
Lamb Leg		bone-in	6 Lbs.
Couscous		prepared	5 cup
Tomatoes		diced	1 cup
Cucumbers		diced	1 cup
Red Onions		diced	1/2 cup
Feta Cheese		crumbled	1/2 cup
Parsley		minced	1/2 cup
Olive Oil			1/2 cup
Balsamic Vinegar			3 Tbsp.
Lemon Juice			2 Tbsp.
Alleop Yogurt Tahini Sauce		see related recipe	



Instructions

1. Pre-heat oven to 300°F.
2. In a blender or food processor, make a paste by combining vegetable oil, Halaby peppers, garlic cloves, salt and 2 tbsp. lemon juice. Process until smooth. Pat the lamb leg dry and rub in the paste, ensuring even coating. Dry roast the leg by placing into a roasting pan and covering with foil. Roast lamb for approximately 4 hours, or until fork tender. Once cooked, remove from oven, allow to cool slightly, and shred the meat, removing the bone and any large deposits of fat. Reserve for service.
3. Meanwhile, combine the couscous, tomatoes, cucumbers, red onion, feta cheese, parsley, olive oil, balsamic vinegar, and lemon juice until well combined. Reserve refrigerated for service.
4. To assemble: Warm each tortilla slightly. Place 4 oz. of prepared couscous (warm or room temperature) in the middle of the tortilla. Top with 4 oz. of shredded lamb (warmed), and drizzle 3 tbsp. of Aleppo Yogurt Tahini Sauce over the top. Fold up sides and roll into burrito. Serve.



Aleppo Yogurt Tahini Sauce

Prep time: 5 Cook Time: Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Tahini Paste			1/4 cup
Lemon Juice			1 Each
Extra Virgin Olive Oil			3 Tbsp.
Greek Yogurt			2 cup
Cumin		ground	1 tsp.
Aleppo Peppers		ground	1 tsp.

Instructions

1. Combine all ingredients in a bowl and mix well to combine. Reserve refrigerated for service.

