



## Moroccan-Style Stuffed Grape Leaves with Lamb and Pine Nuts

### Ingredients:

1 cup uncooked white or brown sticky rice  
1 pound ground lamb  
½ cup roasted pine nuts  
½ bunch cilantro, chopped  
1 teaspoon sweet paprika  
1 medium onion, chopped  
1 teaspoon ground cumin  
1 teaspoon baharat (or allspice)  
½ teaspoon salt  
½ teaspoon pepper  
1 large jar grape leaves  
1 cup water  
3 tablespoons olive oil  
1 lemon, cut into wedges  
Harissa

### Directions:

Cook the rice according to the directions on the package.  
Combine the rice with the lamb, pine nuts, cilantro, paprika, onion, cumin, baharat, salt, and pepper in a mixing bowl.  
Remove the grape leaves from the jar and wash.  
Cut the stem from each leaf and lay the leaves on a flat surface.  
Using an ice cream scoop, place one scoop of the meat mixture in the

middle of each grape leaf. Fold in the sides and roll to close.

Place each leaf in an oiled baking dish, seam side down. Drizzle with olive oil and water, cover the dish, and bake for 40 minutes.

Serve with lemon wedges and harissa.