

# Moroccan Spiced Beef with Quinoa Tabbouleh

- Prep Time: 11 minutes (plus 2 hours to marinate)
- Cook Time: 19 minutes
- Total Time: 30 minutes (plus 2 hours to marinate)
- Servings: 16



## Ingredients:

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### Spiced Beef:

- 1 tablespoon Stonemill Ground Ginger\*
- 1 tablespoon Stonemill Cumin
- 1½ teaspoon Stonemill Chili Powder
- 1 teaspoon Stonemill Ground Black Pepper
- 1 teaspoon Stonemill Cinnamon
- ½ teaspoon Stonemill Iodized Salt
- ¼ cup Carlini Extra Virgin Olive Oil
- 1½ pounds Black Angus Top Sirloin Steak

### Tabbouleh

- ½ cup Simply Nature Organic Quinoa, cooked and cooled
- ½ cup chopped parsley
- 1 medium cucumber, diced
- ½ red onion, minced
- ¼ cup chopped mint
- ¼ cup fresh lemon juice
- Stonemill Iodized Salt, to taste
- Stonemill Ground Black Pepper, to taste

**\*These are Seasonal items that are only in stores for a limited time and may no longer be available.**

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## Directions:

1. In a medium bowl, combine ginger, cumin, chili powder, pepper, cinnamon, salt and olive oil. In a resealable bag, add steak and marinade mixture. Marinate minimum 2 hours or overnight.
2. Meanwhile, in a medium bowl, mix quinoa, parsley, cucumber, onion, mint and lemon juice. Season to taste with salt and pepper. Cover and refrigerate until ready to use.
3. Preheat grill to medium-high.
4. Grill steak to an internal temperature of 135°, approximately 5-7 minutes per side. Let rest 5 minutes. Thinly slice steak; top with tabbouleh salad.

**TIP: Tabbouleh flavor enhances as it sits. Tabbouleh can be made ahead and stored in the refrigerator**



Recipe Courtesy of:  
ALDI Test Kitchen