



Mediterranean Salad Bowls w/ Lebanese BBQ Meatballs



Gluten-Free

Course

Dinner, Main Course

Cuisine

Mediterranean

Prep Time 10 minutes

Cook Time 20 minutes

Total Time 30 minutes

Servings 4

Calories 428kcal

Author [Christine McMichael](#)

Ingredients

- Salad:
 - 1/2 cup dry quinoa
 - 2 large cucumbers
 - 1 cup grape tomatoes
 - 1 avocado
 - 1/2 cup feta cheese
 - 1/2 cup sliced red onion
- Meatballs:
 - 1 1/2 lbs lean organic, grass-fed beef
 - 1/2 cup finely chopped red onion
 - 4 tsp mint
 - 4 tsp parsley
 - 3 tsp crushed red pepper
 - 2 tsp cinnamon
 - 2 tsp allspice
 - salt/pepper

Instructions

1. Create the meatballs by mixing the meat, all of the spices, and red onion together. Roll the meat into 1" balls and place on skewers that have been soaked in water.
2. Place each skewer on a lightly oiled baking pan.
3. Broil at 500 degrees (keeping the oven door open about 2") for 5-7 minutes, then rotate each skewer and continue broiling for another 5-7 minutes. Ensure that beef is fully cooked.
4. While the meatballs are cooking, cook the quinoa according to directions.
5. Slice the cucumbers, tomatoes, red onion, and avocado.
6. Toss the vegetables, quinoa, and feta together in a large bowl to create the salad.

7. Serve each bowl by adding 1/4th of the salad and topping with meatballs. Enjoy!

Nutrition

Calories: 428kcal