



Lamb Koftas

with Warm Roasted Pepper and Feta Dip

Discovery 35 Minutes



Ground Lamb



Ground Beef



Panko Breadcrumbs



Feta Cheese,
crumbled



Cream Cheese



Baby Spinach



Roasted Red Peppers



Russet Potato



White Wine Vinegar



Smoked Paprika



Garlic Salt



Shawarma Spice
Blend

HELLO SHAWARMA SPICE BLEND

Our Shawarma Spice Blend is a unique blend of smoky, sweet and delicious!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust out

Baking sheet, medium bowl, measuring spoons, large bowl, small pot, small bowl, whisk, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Lamb	250 g	500 g
Ground Beef	250 g	500 g
Shawarma Spice Blend	1 tbsp	2 tbsp
Panko Breadcrumbs	¼ cup	½ cup
Feta Cheese, crumbled	¼ cup	½ cup
Cream Cheese	43 g	86 g
Baby Spinach	56 g	113 g
Roasted Red Peppers	170 ml	340 ml
Russet Potato	460 g	920 g
White Wine Vinegar	1 tbsp	2 tbsp
Smoked Paprika	1 tsp	2 tsp
Garlic Salt	2 tsp	4 tsp
Milk*	2 tbsp	4 tbsp
Sugar*	¼ tsp	½ tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Contact

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Roast potatoes

Cut **potatoes** into ½-inch pieces. Add **potatoes** and **1 tbsp oil** to an unlined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.) Season with **pepper, smoked paprika** and **1 tsp garlic salt** (dbl for 4 ppl), then toss to coat. Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 20-24 min. (**NOTE:** For 4 ppl, roast in the middle and top of the oven, rotating sheets halfway through.)



Make feta dip

While **koftas** cook, heat a small pot over medium heat. Add **cream cheese, feta, half the roasted red peppers** and **2 tbsp reserved pepper liquid** (dbl for 4 ppl). Using a fork, mash **peppers** on the side of the pot until mostly mashed (or use a potato masher). Warm, stirring often, until **cream cheese** melts and **mixture** thickens slightly, 3-4 min. Season with **garlic salt** and **pepper**, to taste. Remove the pot from heat.



Prep and make vinaigrette

While **potatoes** roast, drain **roasted red peppers**, reserving **liquid** in a small bowl, then roughly chop. Add **vinegar, ¼ tsp sugar** and **1 ½ tbsp oil** (dbl both for 4 ppl) to a large bowl. Season with **salt** and **pepper**, to taste, then whisk to combine. Heat a large non-stick pan over medium heat.



Finish salad

While **dip** warms, add **remaining roasted red peppers** and **spinach** to the bowl with **vinaigrette**. Toss to combine.



Cook koftas

While the pan heats, add **lamb, Shawarma Spice Blend, panko** and **2 tbsp milk** (dbl for 4 ppl) to a medium bowl. Season with **pepper** and **½ tsp garlic salt** (dbl for 4 ppl), then combine. Form **mixture** into **6 equal-sized, ½-inch-thick oval patties** (12 for 4 ppl). When hot, add **½ tbsp oil** (dbl for 4 ppl), then **patties**. (**NOTE:** Don't overcrowd the pan; cook koftas in 2 batches if needed!) Pan-fry until golden-brown and cooked through, 5-6 min per side.**

If you've opted to get **beef**, prepare and cook it in the same way the recipe instructs you to prepare and cook the **lamb**.



Finish and serve

Divide **potatoes, koftas** and **salad** between plates. Serve **feta dip** alongside for dipping.

Dinner Solved!