

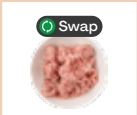


# Carb Smart Beef Koftas

with Veggie Hash and Garlic Hummus

Smart Meal

20 Minutes



Ground Pork  
250 g | 500 g

Customized Protein **+** Add **↻** Swap or **\*2** Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)



- Ground Beef  
250 g | 500 g
- Hummus  
4 tbsp | 8 tbsp
- Carrot  
1 | 2
- Sweet Bell Pepper  
1 | 2
- Parsley  
7 g | 14 g
- Dukkah Spice  
1 tbsp | 2 tbsp
- Zucchini  
1 | 2
- Garlic, cloves  
2 | 4
- Mayonnaise  
2 tbsp | 4 tbsp
- Panko Breadcrumbs  
1/4 cup | 1/2 cup
- Feta Cheese, crumbled  
1/4 cup | 1/2 cup
- Tahini Sauce  
1 tbsp | 2 tbsp

**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.

Pantry items | Oil, salt, pepper

Cooking utensils | Baking sheet, medium bowl, vegetable peeler, measuring spoons, parchment paper, small bowl, large non-stick pan

1



## Prep

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Halve **zucchini** lengthwise, then cut into ¼-inch half-moons.
- Core, then cut **pepper** into ½-inch pieces.
- Peel, then cut **carrot** into ½-inch rounds.
- Roughly chop **parsley**.
- Peel, then mince or grate **garlic**.

2



## Make koftas

Swap | Ground Pork

- Add **beef**, **Dukkah Spice**, **panko**, **half the garlic**, **half the parsley** and **¼ tsp** (½ tsp) **salt** to a medium bowl.
- Season with **pepper**, then combine.
- Roll **beef mixture** into **six 2-inch logs** (12 logs for 4 ppl).

3



## Roast koftas and carrots

- Arrange **koftas** on one side of a parchment-lined baking sheet.
- Add **carrots** and **1 tbsp** (2 tbsp) **oil** to the other side of the baking sheet. Season with **salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven until **carrots** are golden-brown and **koftas** are cooked through, 12-16 min.\*\*

4



## Cook veggie hash

- Meanwhile, heat a large non-stick pan over medium-high heat.
- When the pan is hot, add **1 tbsp oil**, then **zucchini** and **peppers**. (**NOTE:** For 4 ppl, cook in 2 batches, using 1 tbsp oil per batch.)
- Season with **salt**.
- Cook, stirring often, until **veggies** are tender-crisp, 6-8 min.

5



## Mix garlic hummus

- Meanwhile, add **hummus**, **half the tahini sauce** (use all for 4 ppl), **mayo**, **2 tsp** (4 tsp) **water** and **remaining garlic** to a small bowl.
- Season with **salt** and **pepper**, then stir to combine.

6



## Finish and serve

- Divide **veggie hash** and **roasted carrots** between plates, then top with **beef koftas**.
- Spoon **garlic hummus** over top.
- Sprinkle with **feta** and **remaining parsley**.

Measurements within steps

<b>1 tbsp</b>	<b>(2 tbsp)</b>	<b>oil</b>
2 person	4 person	Ingredient

## 2 | Make pork koftas

Swap | Ground Pork

If you've opted to get **pork**, cook it in the same way the recipe instructs you to cook the **beef**\*\*.

\*\* Cook beef and pork to a minimum internal temperature of 74°C/165°F.



Issue with your meal? Scan the QR code to share your feedback.