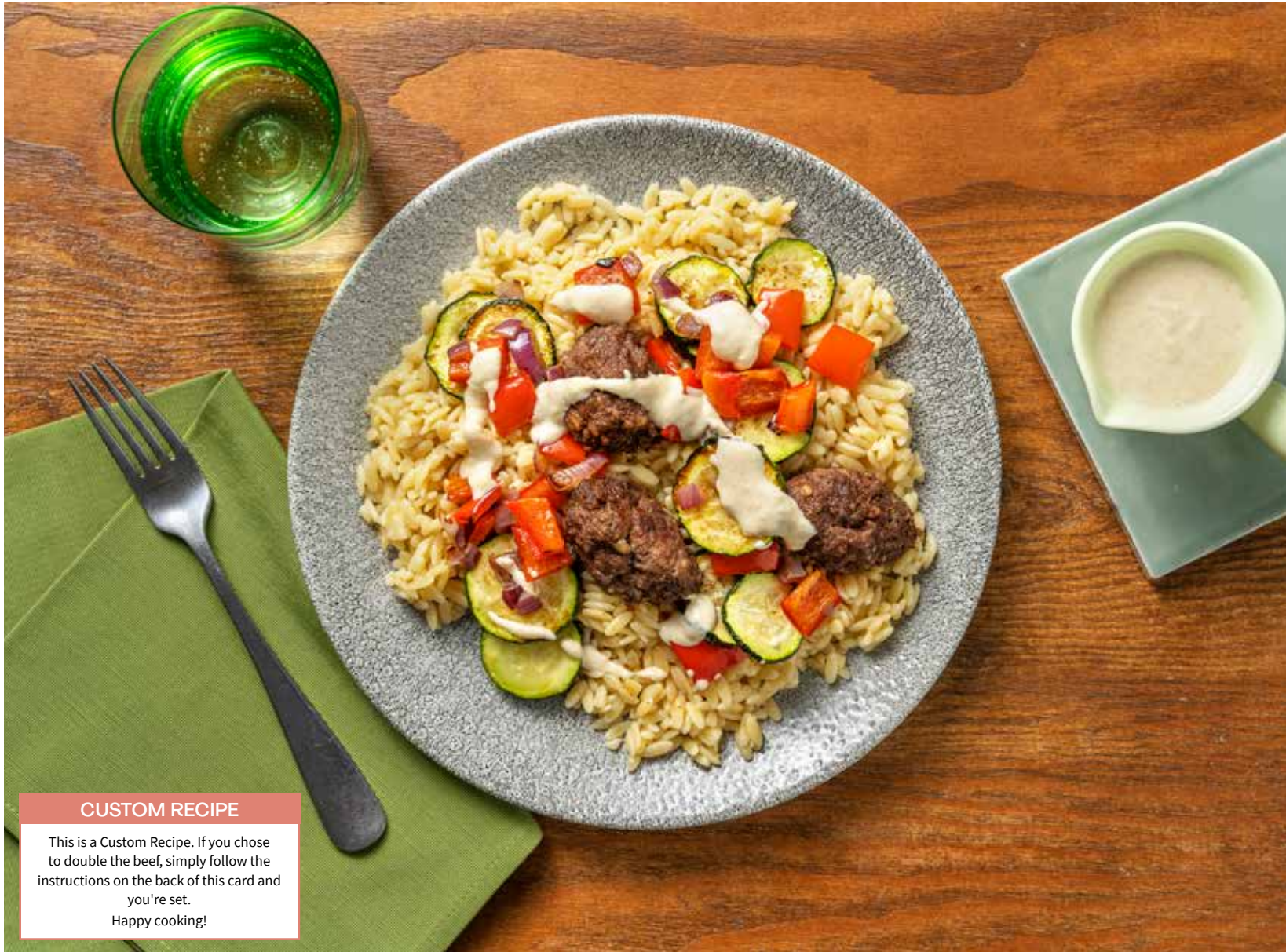




# Beef Kofta Tray Bake














with Orzo and Lemony Hummus Sauce

35 Minutes



**CUSTOM RECIPE**

This is a Custom Recipe. If you chose to double the beef, simply follow the instructions on the back of this card and you're set.  
Happy cooking!

-  Ground Beef
-  Double Ground Beef
-  Shawarma Spice Blend
-  Zucchini
-  Sweet Bell Pepper
-  Lemon
-  Panko Breadcrumbs
-  Red Onion
-  Orzo
-  Hummus
-  Garlic Salt
-  Mayonnaise
-  Garlic, cloves

HELLO ORZO  
It looks like rice but it's actually pasta!

## Start here

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

## Bust out

Baking sheet, medium bowl, measuring spoons, strainer, zester, box grater, medium pot, parchment paper, small bowl, measuring cups

## Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Double Ground Beef	500 g	1000 g
Shawarma Spice Blend	1 tbsp	2 tbsp
Zucchini	200 g	400 g
Sweet Bell Pepper	160 g	320 g
Lemon	1	2
Panko Breadcrumbs	¼ cup	½ cup
Red Onion	113 g	113 g
Orzo	170 g	340 g
Hummus	4 tbsp	8 tbsp
Garlic Salt	1 tsp	2 tsp
Mayonnaise	2 tbsp	4 tbsp
Garlic, cloves	1	2
Unsalted Butter*	2 tbsp	4 tbsp
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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## Prep

- Add **6 cups water** and **1 tsp salt** to a medium pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Meanwhile, core, then cut **pepper** into 1-inch pieces.
- Peel, then grate **half the onion**. Cut **remaining onion** into ½-inch pieces.
- Cut **zucchini** into ½-inch rounds.
- Zest, then juice **half the lemon**. Cut **remaining lemon** into wedges.
- Peel, then mince or grate **garlic**.



## Cook orzo

- Meanwhile, add **orzo** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 6-8 min.
- Reserve **1 tbsp pasta water** (dbl for 4 ppl), then drain and return **orzo** to the same pot, off heat.



## Make koftas

- Add **beef, panko, grated onion, half the garlic, half the garlic salt** and **half the Shawarma Spice Blend** to a medium bowl. Season with **pepper**, then combine.
- Roll **mixture** into **six 2x1-inch logs** (12 for 4 ppl).

If you've opted for **double beef**, roll **mixture** into **twelve 2x1-inch logs** (24 for 4 ppl). Continue with the recipe as written.



## Finish orzo and make sauce

- Add **1 tsp lemon zest, ½ tbsp lemon juice, 2 tbsp butter** (dbl all for 4 ppl) and **reserved pasta water** to the pot with **orzo**. Stir to combine. Set aside.
- Stir together **hummus, mayo, remaining lemon juice** and **remaining garlic** in a small bowl.



## Bake veggies and koftas

- Add **peppers, zucchini, diced onions, remaining Shawarma Spice Blend** and **1 tbsp oil** (dbl for 4 ppl) to a parchment-lined baking sheet. Season with **remaining garlic salt**, then toss to combine.
- Arrange **veggies** in a single layer. Place **koftas** on top of **veggies**.
- Bake in the **middle** of the oven until **veggies** are tender and **koftas** are cooked through, 12-16 min.\*\*



## Finish and serve

- Divide **orzo** between plates. Top with **veggies, koftas** and **lemony hummus sauce**.
- Squeeze a **lemon wedge** over top, if desired.

## Dinner Solved!