

# MARLEY SPOON



## Grilled Beef Kefta Patties

with Israeli Salad & Couscous



20-30min



2 Servings

Berberé spice is a flavorful, peppery spice blend from North East Africa. This distinct spice is known for its vibrant crimson hue and warm blend of toasted dried peppers, spices, and herbs.



## What we send

- 1 cucumber
- grass-fed ground beef
- berbere spice blend
- fresh cilantro
- garlic
- shallot
- plum tomatoes
- Greek yogurt <sup>1</sup>
- couscous <sup>2</sup>

## What you need

- kosher salt & ground pepper
- olive oil
- white wine vinegar

## Tools

- saucepan

## Allergens

Milk (1), Wheat (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 710kcal, Fat 41g, Carbs 43g, Protein 40g



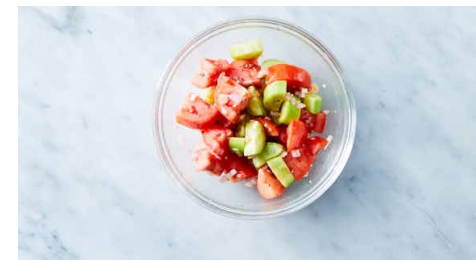
### 1. Prep ingredients

Light a grill, if using. Peel and finely chop **1 teaspoon garlic**. Peel and finely chop **half of the shallot** (save rest for own use). Finely chop **cilantro leaves and stems** together.



### 2. Cook couscous

Heat **2 teaspoons oil** in a small saucepan over medium. Add **half of the chopped shallots** and **a pinch each salt and pepper**. Cook until fragrant, about 1 minute. Add **½ cup water** and **½ teaspoon salt**. Cover and bring to a boil. Add **couscous** and stir. Cover, remove from heat, and let stand until step 6/



### 3. Prep salad

Core **tomato**, then quarter lengthwise and cut into ½-inch pieces. Trim ends from **cucumber** and peel; halve lengthwise and slice into ½-inch half-moons. In a medium bowl, whisk **1 teaspoon vinegar** with **1 tablespoon oil**. Stir in tomatoes, cucumbers, **remaining shallots**, and **a pinch each salt and pepper**. Let stand until step 6.



### 4. Season patties

In a medium bowl, combine **ground beef**, **chopped cilantro**, **1-1½ teaspoons of the berbere spice** (depending on heat preference), **half of the garlic**, and **a few grinds pepper**. Divide **beef mixture** into fourths, then shape each into a 3½-inch oval, about ¾-inch thick.



### 5. Grill patties

Heat a grill pan over medium-high, if using. (Alternatively, heat 1 tablespoon oil in a medium skillet over medium-high.) Lightly brush grill grates or pan with **oil**. Add **patties** and cook until deeply browned and medium-rare, 2-3 minutes per side. Transfer to plates. Season with **salt**.



### 6. Finish & serve

Stir **salad** and season to taste with **salt** and **pepper**. Add **remaining garlic** and **2 teaspoons oil** to **yogurt** in container, stirring to combine; season to taste with **salt** and **pepper**. Fluff couscous with a fork. Serve **kefta patties** with **couscous**, **Israeli salad**, and **garlicky yogurt**. Drizzle with **a little olive oil**. Enjoy!