

DINNERLY



Turkey Kofta Pita Wraps with Roasted Tomato Dressing



20-30min



2 Servings

At the end of a long day, all you want to do is wrap it up. So wrap up some turkey kofta with a roasted tomato vinaigrette! Kofta varies when it comes to the combo of herbs, spices, and accoutrements—even the shape can be round or elongated like a football. Ours are made with ground turkey spiced with berbere and served in a warm pita, then topped with crisp salad and the tomatoey dressing. We've got you covered!

WHAT WE SEND

- 1 plum tomato
- 1 oz panko ²
- 10 oz pkg ground turkey
- ¼ oz berbere spice blend
- 1 romaine heart
- 2 Mediterranean pitas ^{3,4,2}

WHAT YOU NEED

- garlic
- 1 large egg ¹
- kosher salt & ground pepper
- olive oil
- red wine vinegar (or vinegar of your choice)

TOOLS

- rimmed baking sheet
- microplane or grater
- potato masher or fork

ALLERGENS

Egg (1), Wheat (2), Sesame (3), Soy (4).
May contain traces of other allergens.
Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 860kcal, Fat 55g, Carbs 60g,
Protein 40g



1. Prep ingredients

Preheat broiler with a rack in the center.
Lightly oil a rimmed baking sheet.

Finely grate 1 large garlic clove.

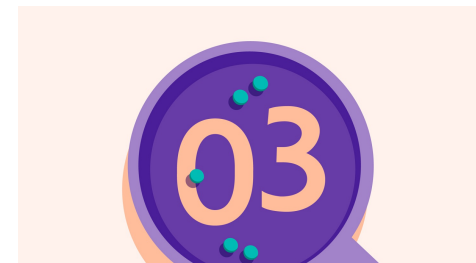
Quarter tomato lengthwise.



2. Make kofta

In a medium bowl, combine 1 large egg and panko; use a fork to mash together, forming a paste. Add turkey, grated garlic, and 1 teaspoon each of berbere spice and salt. Gently stir to combine.

Shape into 6 football-shaped ovals and place on prepared baking sheet.



3. Broil kofta & tomatoes

Add tomatoes to baking sheet with kofta. Drizzle tomatoes with oil and season with salt and pepper.

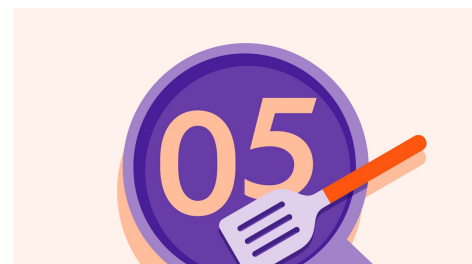
Broil on center oven rack until kofta are golden brown, crisp, and cooked through, and tomatoes are lightly browned and softened, about 8 minutes (watch closely as broilers vary).



4. Make dressing

In a medium bowl, whisk together 1½ tablespoons vinegar and ¼ cup oil. Add tomatoes and coarsely mash using a potato masher or fork. Season to taste with salt and pepper.

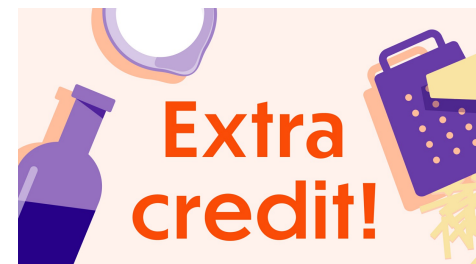
Halve lettuce through core. Thinly slice one half crosswise (save rest for own use); discard core.



5. Broil pitas & serve

Lightly brush pitas with oil. Broil directly on center oven rack until lightly browned and crisp on the edges, flipping halfway, 1–3 minutes (watch closely). Top with lettuce, then spoon about ⅓ of the tomato dressing over top. Top with kofta.

Serve kofta pita wraps drizzled with remaining dressing. Enjoy!



6. Make it ahead

Mix and shape the kofta in step 2 and hold them in the fridge until you're ready to cook them!