

DINNERLY



Turkey Kofta with Cucumber Salad & Toasted Pita



30min



2 Servings

If you need an excuse to eat meatballs, kofta is our biggest go-to. In our turkey take on the Middle Eastern staple, we mix it with onions, spice it with baharat, and pair it with all the right fixings: a crisp cucumber and onion salad, creamy tahini sauce, and toasty pita bread. We've got you covered!

WHAT WE SEND

- 1 red onion
- 1 cucumber
- 1 lemon
- 10 oz pkg ground turkey
- ¼ oz baharat spice blend ¹¹
- 1 oz tahini ¹¹
- 2 Mediterranean pitas ^{1,6,11}

WHAT YOU NEED

- olive oil
- sugar
- kosher salt & ground pepper

TOOLS

- rimmed baking sheet

ALLERGENS

Wheat (1), Soy (6), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 670kcal, Fat 32g, Carbs 59g, Protein 41g



1. Prep onion & cucumber

Preheat broiler with a rack in the upper third. Lightly **oil** a rimmed baking sheet.

Halve **onion**. Finely chop one half and transfer to a medium bowl; thinly slice remaining half.

Use a vegetable peeler to shave **cucumber** into wide ribbons, turning 90 degrees once you reach seeds (peel first, if desired).



2. Make cucumber salad

Cut **lemon** into 6 wedges. Squeeze 1 wedge into a second medium bowl. Whisk in **1 tablespoon oil** and a **pinch of sugar**. Season to taste with **salt** and **pepper**. Add **cucumbers** and **sliced onions**. Set aside until ready to serve.



3. Broil turkey kofta

To bowl with **chopped onions**, add **turkey**, **2 teaspoons baharat spice blend**, and **½ teaspoon each of salt and pepper**; knead until well combined. Divide into 6 balls; form into 3-inch logs with tapered ends (like a football). Transfer to prepared baking sheet.

Broil koftas on upper oven rack until well browned and cooked through, 5–6 minutes (watch closely as broilers vary).



4. Make tahini sauce

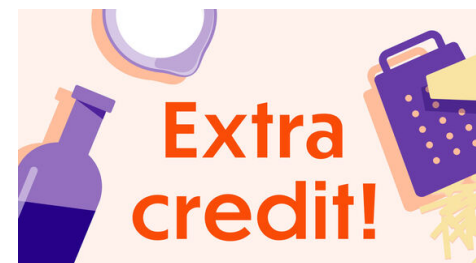
Squeeze **1 lemon wedge** into a small bowl. Add **tahini** and **1 tablespoon water**. Add another **1 teaspoon water** at a time, as needed, until runny and creamy. Season to taste with **salt** and **pepper**.



5. Toast pita & serve

Lightly brush **oil** all over **pita**. Place directly on upper oven rack; toast until soft, about 1 minute per side (watch closely). Cut into wedges, if desired.

Serve **kofta** with **some of the tahini sauce** drizzled over top and with **cucumber salad** and **pita** alongside. Serve **remaining sauce** and **lemon wedges** on the side. Enjoy!



6. Load your plate!

Bulk up this meal with tomatoes, olives, feta, or fresh herbs.