

DINNERLY



Lamb Kofta Sandwiches with Hummus & Cucumber-Mint Slaw



30min



2 Servings

These baharat-spiced lamb kofta sandwiches will always have a pita our hearts. What's not to love? Creamy hummus, cucumber-onion slaw, tender lamb kofta—all stacked on a warm pita. We've got you covered!

WHAT WE SEND

- 1 red onion
- 1 cucumber
- ¼ oz fresh mint
- 10 oz pkg ground lamb
- ¼ oz baharat spice blend ¹
- 2 Mediterranean pitas ^{1,2,3}
- 2 oz hummus ¹

WHAT YOU NEED

- garlic
- kosher salt & ground pepper
- olive oil
- white wine vinegar (or red wine vinegar)

TOOLS

- microplane or grater
- box grater
- rimmed baking sheet

ALLERGENS

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

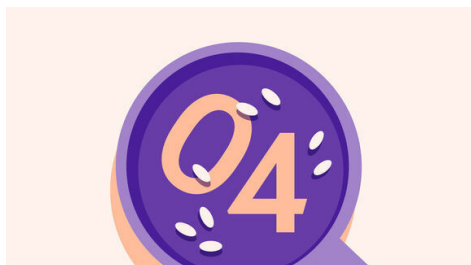
NUTRITION PER SERVING

Calories 800kcal, Fat 45g, Carbs 62g, Protein 37g



1. Prep ingredients

Preheat oven to 475°F with a rack in the upper third. Halve **onion** lengthwise. Finely grate **1 large garlic clove** into a large bowl. Into bowl with garlic, coarsely grate **1 onion half**; thinly slice remaining half. Use a vegetable peeler to shave **cucumber** into wide ribbons. Pick **mint leaves** from stems; finely chop half.



4. Warm pita

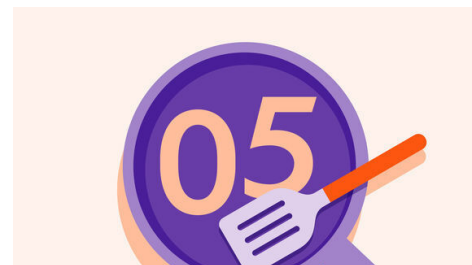
Transfer **kofta** to a plate. Brush **pitas** all over with **any rendered juices** from baking sheet; arrange in a single layer on baking sheet. Bake pita until lightly browned, warm, and pliable, 4–5 minutes.



2. Mix kofta

In another large bowl, combine **cucumber**, **sliced onion**, and **whole mint leaves**; set aside.

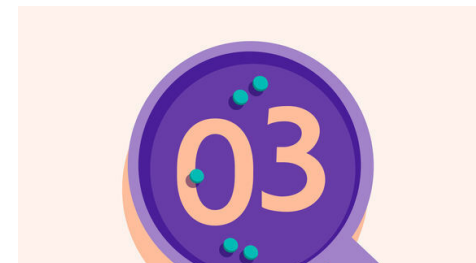
To bowl with **grated onion and garlic**, add **lamb**, **1 teaspoon baharat**, **chopped mint**, **¾ teaspoon each of salt and pepper**, and **1 tablespoon ice water**. Mix vigorously until mixture begins to tighten, feels tacky, and sticks to bottom of bowl, 2–3 minutes.



5. Serve

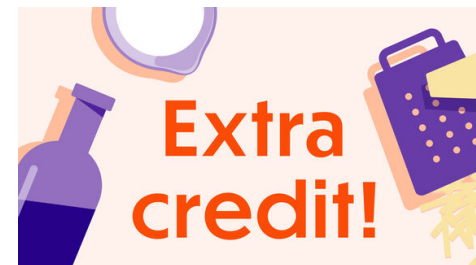
Toss **cucumbers** and **onions** with ½ **tablespoon vinegar** and **1 tablespoon oil**; season to taste with **salt** and **pepper**.

Divide **hummus** between **pitas**. Top with **kofta** and **slaw**. Enjoy!



3. Cook kofta

Lightly oil a rimmed baking sheet. Divide **kofta mixture** into 4 portions. On prepared baking sheet, using wet hands, shape kofta mixture into logs about 5-inches in length and 1-inch in diameter. Bake **kofta** on upper rack until browned and just cooked through, 7–10 minutes.



6. Check us out!

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