

# MARLEY SPOON



## Summer Luxe! Mezze Platter

with Hummus Lamb Kawarma, Eggplant & Yogurt



1h



2 Servings

Skip the takeout and make your own Middle Eastern feast at home! Baharat and gochugaru-spiced marinated eggplant is just one of the many stars of this dish. Alongside, a whole plate of hummus topped with tender lamb seasoned with more of that aromatic baharat and a sprinkling of za'atar. And what's a mezze platter without pita? Fluffy pita is broiled and served alongside for all of your dipping needs!

## What we send

- 1 eggplant
- ½ oz pine nuts <sup>4</sup>
- garlic
- ¼ oz fresh parsley
- 1 lemon
- ¼ oz gochugaru flakes
- ¼ oz baharat spice blend <sup>2</sup>
- 2 oz roasted red peppers
- 10 oz pkg ground lamb
- ¼ oz za'atar spice blend <sup>2</sup>
- 2 Mediterranean pitas <sup>2,3,5</sup>
- 4 (2 oz) hummus <sup>2</sup>
- 4 oz Greek yogurt <sup>1</sup>

## What you need

- kosher salt & ground pepper
- white wine vinegar (or red wine vinegar)
- ¼ c olive oil
- unsalted butter <sup>1</sup>

## Tools

- vegetable peeler
- microwave
- medium skillet
- microplane or grater
- small saucepan
- rimmed baking sheet

## Allergens

Milk (1), Sesame (2), Soy (3), Tree Nuts (4), Wheat (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 1450kcal, Fat 108g, Carbs 78g, Protein 52g



### 1. Prep eggplant & pine nuts

Peel **eggplant**; cut into 1-inch pieces. Toss with **1 teaspoon salt**. On a paper towel-lined plate, spread eggplant in an even layer. Microwave until eggplant is shriveled and halved in size, 10-15 minutes.

In a medium skillet, toast **pine nuts** over medium heat, stirring frequently, until lightly browned, 3-4 minutes. Transfer to a plate. Reserve skillet.



### 4. Cook lamb

Melt **1 tablespoon butter** in reserved skillet over medium-high heat. Add **lamb** and cook, stirring frequently and breaking up meat into small pieces, until deeply browned, 4-5 minutes. Add **remaining garlic and baharat** and **1 teaspoon za'atar**; cook until fragrant, about 30 seconds. Remove from heat; season to taste with **salt** and **pepper**.



### 2. Make lemon sauce

Finely chop **2 tablespoons garlic**. Finely chop **parsley leaves**; discard stems.

Into a small bowl, finely grate **1 teaspoon lemon zest** and squeeze **1 tablespoon juice**. Stir in **1 teaspoon garlic**, **half of the parsley**, **½ teaspoon gochugaru flakes**, and **½ tablespoon vinegar**. Set aside until ready to serve.



### 5. Warm pita

Preheat oven to broil with a rack 6 inches from heat source. Lightly brush **pita** on both sides with **water**. Place pita on a rimmed baking sheet and broil on upper oven rack until warmed through and browned in spots, 1-2 minutes per side (watch closely as broilers vary).



### 3. Marinate eggplant

To a small saucepan, add **1 tablespoon garlic**, **½ teaspoon baharat**, **remaining gochugaru flakes**, and **¼ cup oil**. Cook over medium-low heat until garlic is softened and golden, 5-7 minutes. Remove from heat and stir in **eggplant**, **roasted peppers**, **half of the pine nuts**, **remaining parsley**, and **3 tablespoons vinegar**; mix well to coat. Season to taste. Set aside until ready to serve.



### 6. Serve

Spread **hummus** on a plate; use the back of a spoon to form a well in the center. Spoon **lamb** into well, sprinkle with **remaining pine nuts**, and drizzle with **lemon sauce and oil**. Season **yogurt** to taste with **salt**. Spread on a plate, drizzle with **oil**, and sprinkle with **a few pinches of za'atar**. Add **eggplant** to a serving bowl. Serve **mezze** with warm **pita**. Enjoy!