

# DINNERLY



## Lamb 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 lamb 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 lamb 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 <sup>4</sup>
- 10 oz pkg ground lamb
- ¼ oz berbere spice blend
- ¼ oz granulated garlic
- 2 Mediterranean pitas <sup>2,3,4</sup>
- 1 romaine heart

## WHAT YOU NEED

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

## TOOLS

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

## ALLERGENS

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

## NUTRITION PER SERVING

Calories 970kcal, Fat 63g, Carbs 62g,  
Protein 41g



### 1. Prep ingredients

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

Quarter **tomato** lengthwise.



### 2. LAMB VARIATION

In a medium bowl, combine **1 large egg** and **panko**; use a fork to mash together, forming a paste. Add **lamb**, **1 teaspoon each of berbere spice and salt**, and **¼ teaspoon granulated garlic**. 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**.

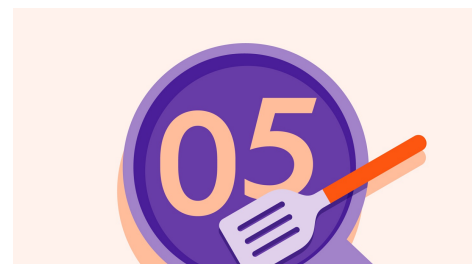
Broil on center oven rack until kofta are golden brown, crisp, and cooked through, and tomatoes are lightly browned and softened, about 10 minutes (watch closely as broilers vary).



### 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**.

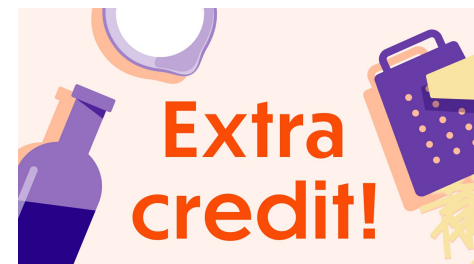
Halve **lettuce** through core. Thinly slice one half crosswise (save rest for own use); discard core.



### 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 **½ 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!