

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 ⁴
- 10 oz pkg ground lamb
- ¼ oz berbere spice blend
- ¼ oz granulated garlic
- 2 Mediterranean pitas ^{2,3,4}
- 1 romaine heart

WHAT YOU NEED

- olive oil
- 1 large egg ¹
- 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**.

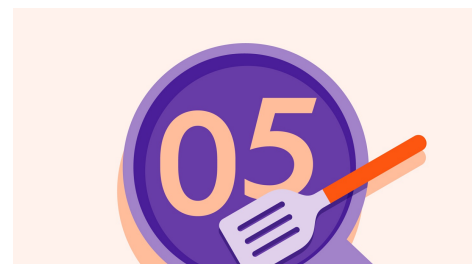
Broil on center oven rack until kofta are golden brown, crisp, and cooked through, and tomatoes are lightly browned and softened, about 10 minutes (watch closely as broilers vary).



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 **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!