

DINNERLY



Plant-Based Kofta with Cucumber Salad & Toasted Pita



ca. 20min



2 Servings

You don't have to be a meat-eater to enjoy these Mediterranean flavors to their fullest. We combine crumbled Impossible patties with baharat spice to make kofta, aka the funnest meatball. After they broil and brown in the oven, we toast pita bread and pair them with a bright cucumber and onion salad. Did you think we'd forget to drizzle creamy tahini all over top? Never! We've got you covered!

WHAT WE SEND

- 1 red onion
- 1 cucumber
- 1 lemon
- ¼ oz baharat spice blend ¹
- 1 oz tahini ¹
- 2 Mediterranean pitas ^{1,2,3}
- ½ lb pkg Impossible patties ²

WHAT YOU NEED

- olive oil
- sugar
- kosher salt & ground pepper

TOOLS

- 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 690kcal, Fat 34g, Carbs 69g, Protein 32g

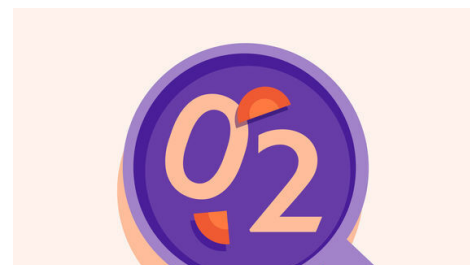


1. Prep onion & cucumber

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

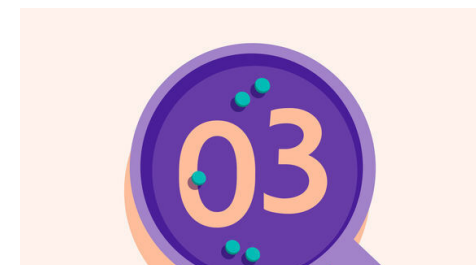
Halve **onion**. Finely chop one half and transfer to a medium bowl; thinly slice remaining half.

Peel **cucumber**, if desired. Halve lengthwise, then scoop out seeds with a spoon. Slice into half moons.



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 plant-based kofta

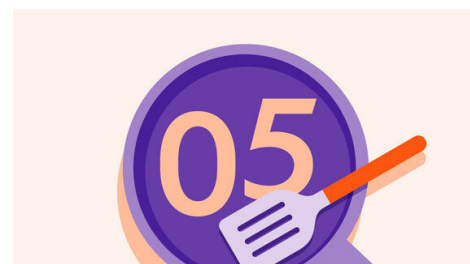
Crumble **Impossible patties** into bowl with **chopped onions**. Add **baharat spice blend** and ½ **teaspoon each salt and pepper**; knead until well combined. Divide into 6 balls; form into 3-inch logs with tapered ends (like a football). Transfer to prepared baking sheet.

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



4. Make tahini sauce

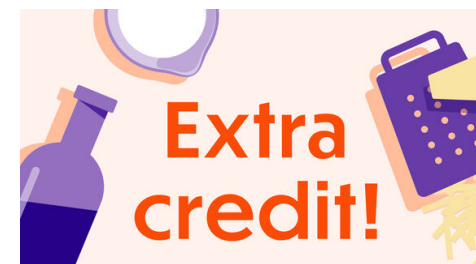
Squeeze **1 lemon wedge** into a small bowl. Add **tahini** and **1 tablespoon water**. Add another **1 teaspoon water** at a time, as needed, until runny and creamy. Season to taste with **salt** and **pepper**.



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. Check us out!

Want to see helpful cooking tips, tricks, and bonus Dinnerly content? Follow us on Instagram @dinnerly or TikTok @dinnerlyus for more!