



Mediterranean Impossible Patty Kofta

with Grilled Veggies, Warm Pita & Yogurt

⌚ 30-40min 🍴 2 Servings

We're bringing the flavors of Greece right to your doorstep! If you don't have a grill or grill pan, preheat broiler with rack in upper third. Broil peppers and onions on a baking sheet until tender and lightly charred, 7-10 minutes. Transfer veggies to a bowl. Place patties on same baking sheet; broil until browned and cooked through, flipping halfway, 6-8 minutes. Toast pitas directly on oven rack until warm, 1-2 minutes.

What we send

- ¼ oz fresh cilantro
- 1 oz Kalamata olives
- 1 red onion
- 1 bell pepper
- ¼ oz za'atar spice blend ²
- 2 Mediterranean pitas ^{2,3,4}
- 4 oz Greek yogurt ¹
- ¼ oz fresh mint
- garlic
- ½ lb pkg Impossible patties ³

What you need

- olive oil
- kosher salt & ground pepper
- red wine vinegar (or apple cider vinegar)

Tools

- grill or grill pan

Allergens

Milk (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 730kcal, Fat 36g, Carbs 71g, Protein 37g



1. Prep ingredients

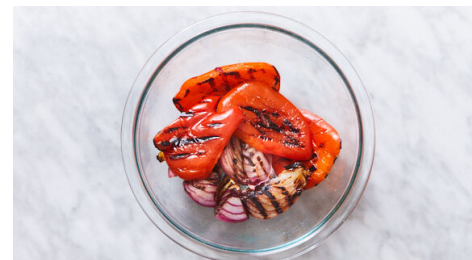
Preheat a grill to high, if using. Finely chop **2 teaspoons garlic**. Finely chop **cilantro leaves and stems**. Coarsely chop **olives**; remove any pits, if necessary. Cut **onion** into ½-inch thick wedges through the root end. Quarter **pepper**, discarding stem and seeds.

In a medium bowl, gently toss peppers and onions with **1 tablespoon oil** and **a pinch each of salt and pepper**.



4. Grill pitas

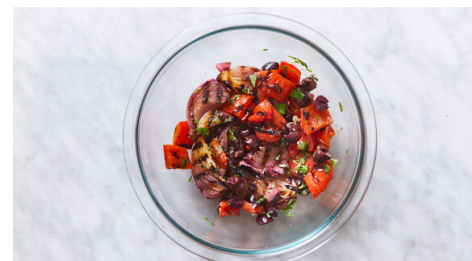
Brush each **pita** with **oil**. Add to grill and cook until warmed through and lightly charred, 1-2 minutes (watch closely). Wrap in foil or a clean kitchen towel to keep warm.



2. Grill veggies

Heat a grill pan over high, if using. Brush grill grates or pan lightly with **oil**. Add **peppers** and **onions** to grill and cook over medium-high heat, covered, until veggies are tender and lightly charred, 7-10 minutes.

Transfer onions and peppers to same bowl and cover with plastic wrap. Set aside until step 5.



5. Make pepper salad

Cut **peppers** into 1-inch pieces. Return peppers to bowl with **onions**. Stir in **chopped olives, remaining cilantro, 1 tablespoon oil, 2 teaspoons vinegar, and a pinch each of salt and pepper**.



3. Prep & grill kofta

Meanwhile, crumble **Impossible patties** into a medium bowl. Add **all of the za'atar spice blend, half of the chopped cilantro, 1 teaspoon of the chopped garlic, and a few grinds of pepper**. Knead to combine. Form into 2 oval loaves (3-4 inches long).

Once **veggies** are cooked, add kofta to grill and cook, covered, until well-browned and heated through, 3-4 minutes per side.



6. Make yogurt sauce & serve

In a small bowl, whisk to combine **yogurt, remaining chopped garlic, and a pinch each of salt and pepper**.

Serve **Mediterranean kofta** with **pepper salad, yogurt sauce** and **torn pita** alongside. Garnish with **freshly torn mint leaves**. Enjoy!