



# Beef Koftas and Roasted Pepper Pilaf

with Warm Feta Dip

Discovery

35 Minutes



Ground Beef



Shawarma Spice Blend



Panko Breadcrumbs



Feta Cheese, crumbled



Cream Cheese



Baby Spinach



Roasted Red Peppers



Parboiled Rice



White Wine Vinegar



Garlic Puree



Chicken Broth Concentrate



Roma Tomato



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HELLO SHAWARMA SPICE BLEND

*Our Shawarma Spice Blend is a unique blend of smoky, sweet and delicious!*

## Start here

Before starting, wash and dry all produce.

## Bust out

Medium bowl, measuring spoons, medium pot, small pot, large bowl, small bowl, measuring cups, whisk, large non-stick pan

## Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Shawarma Spice Blend	1 tbsp	2 tbsp
Panko Breadcrumbs	¼ cup	½ cup
Feta Cheese, crumbled	¼ cup	½ cup
Cream Cheese	43 g	86 g
Baby Spinach	56 g	113 g
Roasted Red Peppers	170 ml	340 ml
Parboiled Rice	¾ cup	1 ½ cup
White Wine Vinegar	1 tbsp	2 tbsp
Garlic Puree	1 tbsp	2 tbsp
Chicken Broth Concentrate	1	2
Roma Tomato	80 g	160 g
Unsalted Butter*	1 tbsp	2 tbsp
Sugar*	¼ tsp	½ tsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F.

## Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

## Contact

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## Cook pilaf

- Drain **roasted red peppers**, reserving **liquid** in a small bowl, then roughly chop.
- Add **rice, half the roasted red peppers, half the garlic puree, broth concentrate, 1 ¼ cup water, 1 tbsp butter** and **½ tsp salt** (dbl both for 4 ppl) to a medium pot. Season with **pepper**, to taste, then stir to combine. Cover and bring to a boil over high heat.
- Once boiling, reduce heat to low. Cover and cook until **rice** is tender and **liquid** is absorbed, 15-18 min.
- Remove the pot from heat. Set aside, still covered.



## Make feta dip

- Meanwhile, heat a small pot over medium heat. Add **cream cheese, feta, remaining roasted red peppers, remaining garlic puree** and **2 tbsp reserved pepper liquid** (dbl for 4 ppl).
- Using a fork, mash **peppers** against the side of the pot until mostly mashed (or use a potato masher).
- Warm **mixture**, stirring often, until **cream cheese** melts and **mixture** reduces slightly, 3-4 min. Season with **salt** and **pepper**, to taste.
- Remove from heat.



## Prep

- Cut **tomato** into ½ inch pieces.
- Add **beef, Shawarma Spice Blend, panko, half the remaining garlic puree** and **¼ tsp salt** (dbl for 4 ppl) to a medium bowl. Season with **pepper**, then combine.
- Form **mixture** into **6 equal-sized, ½-inch-thick oval patties** (12 for 4 ppl).



## Make salad

- Add **vinegar, 1 ½ tbsp oil** and **¼ tsp sugar** (dbl both for 4 ppl) to a large bowl. Season with **salt** and **pepper**, to taste, then whisk to combine.
- Add **spinach** and **tomatoes**, then toss to combine.



## Cook koftas

- Heat a large non-stick pan over medium heat.
- When the pan is hot, add **½ tbsp oil** (dbl for 4 ppl), then **patties**. (**NOTE:** Don't overcrowd the pan; cook koftas in 2 batches, using ½ tbsp oil per batch, if needed.) Pan-fry until golden-brown and cooked through, 3-5 min per side.\*\*



## Finish and serve

- Divide **pilaf** and **salad** between plates.
- Top **pilaf** with **koftas**.
- Serve **feta dip** alongside.

## Dinner Solved!