



Lamb Koftas

with Warm Roasted Pepper and Feta Dip

Discovery

35 Minutes



Ground Lamb



Shawarma Spice Blend



Panko Breadcrumbs



Feta Cheese, crumbled



Cream Cheese



Baby Spinach



Roasted Red Peppers



Russet Potato



White Wine Vinegar



Smoked Paprika



Garlic Salt

HELLO SHAWARMA SPICE BLEND

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

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust out

Baking sheet, medium bowl, measuring spoons, large bowl, small pot, small bowl, whisk, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Lamb	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
Russet Potato	460 g	920 g
White Wine Vinegar	1 tbsp	2 tbsp
Smoked Paprika	1 tsp	2 tsp
Garlic Salt	2 tsp	4 tsp
Milk*	2 tbsp	4 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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Roast potatoes

- Cut **potatoes** into ½-inch pieces.
- Add **potatoes** and **1 tbsp oil** to an unlined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.) Season with **pepper, smoked paprika** and **half the garlic salt**. Toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 20-24 min. (**NOTE:** For 4 ppl, roast in the middle and top of the oven, rotating sheets halfway through.)



Make feta dip

- Meanwhile, heat a small pot over medium heat. Add **cream cheese, feta, half the roasted red peppers** 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** thickens slightly, 3-4 min. Season with **garlic salt** and **pepper**, to taste. Remove from heat.



Prep and make vinaigrette

- Meanwhile, drain **roasted red peppers**, reserving **liquid** in a small bowl, then roughly chop.
- Add **vinegar, ¼ tsp sugar** and **1 ½ tbsp oil** (dbl both for 4 ppl) to a large bowl. Season with **salt** and **pepper**, to taste, then whisk to combine.



Finish salad

- While **dip** warms, add **remaining roasted red peppers** and **spinach** to the bowl with **vinaigrette**. Toss to combine.



Cook koftas

- Heat a large non-stick pan over medium heat.
- While the pan heats, add **lamb, Shawarma Spice Blend, panko** and **2 tbsp milk** (dbl for 4 ppl) to a medium bowl. Season with **pepper** and **half the remaining garlic salt**, then combine.
- Form **mixture** into **6 equal-sized, ½-inch-thick oval patties** (12 for 4 ppl).
- 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, 5-6 min per side.**



Finish and serve

- Divide **potatoes, koftas** and **salad** between plates.
- Serve **feta dip** alongside for dipping.

Dinner Solved!