



MEDITERRANEAN BEEF KOFTA PATTIES

with Garlic-Lemon Aioli and Roasted Veggie Jumble



HELLO KOFTA PATTIES

Smoky paprika and earthy cumin make these Mediterranean beef patties extra cravable.

PREP: 10 MIN | TOTAL: 40 MIN | CALORIES: 610



Sweet Potato



Bell Pepper*



Garlic



Cilantro



Smoked Paprika



Mayonnaise
(Contains: Eggs)



Zucchini



Scallions



Lemon



Cumin



Ground Beef

*Your bell pepper may be orange, yellow, or red. No matter what the color, it will still be delicious!

START STRONG

Dicing your veggies into same-sized pieces in step 2 is important for even cooking. With a mish mash of cuts, smaller pieces will cook faster (and possibly burn) while large pieces may not cook through.

BUST OUT

- 2 Baking sheets
- Kosher salt
- Zester
- Black pepper
- Small bowl
- Medium bowl
- Large pan
- Olive oil (1 TBSP | 1 TBSP)

INGREDIENTS

Ingredient **2-person** | **4-person**

- Sweet Potato 1 | 2
- Cumin 1 tsp | 2 tsp
- Zucchini 1 | 2
- Bell Pepper 1 | 2
- Scallions 2 | 4
- Cilantro ¼ oz | ½ oz
- Garlic 2 Cloves | 4 Cloves
- Lemon 1 | 1
- Mayonnaise 2 TBSP | 4 TBSP
- Smoked Paprika 1 tsp | 2 tsp
- Ground Beef* 10 oz | 20 oz

* Ground Beef is fully cooked when internal temperature reaches 160 degrees.

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



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1 ROAST SWEET POTATO

Adjust racks to top and middle positions and preheat oven to 450 degrees. **Wash and dry all produce.** Dice **sweet potato** into ½-inch pieces. Toss on a baking sheet with a drizzle of **olive oil**, **¼ tsp cumin** (½ tsp for 4 servings; be sure to measure), **salt**, and **pepper**. Roast on middle rack until lightly browned, 20-25 minutes.



4 MAKE AIOLI

While veggies roast, in a small bowl, combine **mayonnaise** and **lemon zest**, **lemon juice**, and **garlic** to taste. Season with a pinch of **paprika**, **salt**, and **pepper**.



2 PREP

Meanwhile, trim and dice **zucchini** into ½-inch pieces. Core, deseed, and dice **bell pepper** into ½-inch pieces. Trim and thinly slice **scallions**, separating whites from greens. Roughly chop **cilantro** leaves and stems. Mince or grate **garlic**. Zest and quarter **lemon**.



5 COOK PATTIES

In a medium bowl, combine **beef** with remaining **paprika**, **cumin**, and **garlic**. Season generously with **salt** and **pepper**. Form into four small patties (eight patties for 4 servings), each about 3 inches wide. Heat a drizzle of **olive oil** in a large pan over medium-high heat. Add patties and cook until browned and cooked through, 2-3 minutes per side.



3 ROAST VEGGIES

Toss **zucchini**, **bell pepper**, and **scallion whites** on a second baking sheet with a drizzle of **olive oil**, **¼ tsp cumin** (½ tsp for 4 servings; you'll use the rest later), **salt**, and **pepper**. Roast on top rack until tender, 15-18 minutes.



6 FINISH AND SERVE

Remove **veggies** from oven and toss with half the **cilantro**. Divide between plates along with **patties** and **sweet potato**. Top with **aioli**, **scallion greens**, and remaining cilantro. Serve with any remaining **lemon wedges** on the side.

THE HEAT GOES ON

If you have hot sauce on hand, drizzle some over your finished dish.

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