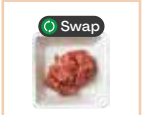




Carb Smart Middle Eastern-Inspired Beef Koftas with Feta and Radish Salad

Smart Meal

25 Minutes



Customized Protein

+ Add

Swap

or

x2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)

Ground Turkey
250 g | 500 g



Ground Beef
250 g | 500 g



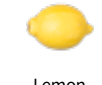
Spring Mix
113 g | 227 g



Baby Tomatoes
113 g | 227 g



Radish
3 | 6



Lemon
1 | 2



Feta Cheese,
crumbled
½ cup | 1 cup



Mayonnaise
4 tbsp | 8 tbsp



Italian
Breadcrumbs
2 tbsp | 4 tbsp



Shawarma Spice
Blend
1 tbsp | 2 tbsp



Fig Spread
1 tbsp | 2 tbsp

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.

Pantry items | Sugar, oil, salt, pepper

Cooking utensils | Baking sheet, large bowl, measuring spoons, medium bowl, parchment paper, small bowl, whisk, zester

1



Prep

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Halve **tomatoes**.
- Thinly slice **radishes**.
- Zest, then juice **half the lemon**. Cut **remaining lemon** into wedges.

2



Form koftas

- [Swap](#) | **Ground Turkey**
- Line a baking sheet with parchment paper.
- Add **breadcrumbs**, **Shawarma Spice Blend**, **half the feta** and **beef** to a medium bowl. Season with **pepper**, then combine.
- Roll **mixture** into **six 2-inch x1-inch logs** (12 logs for 4 ppl).

3



Roast koftas

- Arrange **koftas** on the prepared baking sheet.
- Roast in the **middle** of the oven, until golden-brown and cooked through, 13-15 min.**

4



Make salad

- Add **half the fig spread** (use all for 4 ppl), **1/8 tsp** (1/4 tsp) **sugar**, **1 tsp** (2 tsp) **lemon juice** and **1 tbsp** (2 tbsp) **oil** to a large bowl.
- Season with **salt** and **pepper**, then whisk to combine.
- Add **spring mix**, **radishes** and **tomatoes**, then toss to combine.

5



Finish and serve

- Add **lemon zest**, **mayo**, **1/2 tsp** (1 tsp) **lemon juice** and **1 tsp** (2 tsp) **water** to a small bowl.
- Season with **salt** and **pepper**, then whisk to combine.
- Divide **koftas** and **salad** between plates.
- Sprinkle **salad** with **remaining feta**.
- Drizzle **lemon-mayo sauce** over **koftas**.
- Squeeze a **lemon wedge** over top, if desired.

Measurements within steps | **1 tbsp** (2 tbsp) **oil**
2 person 4 person Ingredient

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

2 | Form koftas

[Swap](#) | **Ground Turkey**

If you've opted to get **turkey**, prep and cook in the same way the recipe instructs you to prep and cook the **beef****

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