



Oven-Roasted Mediterranean Kebabs













with Lemony Feta Rice

30 Minutes



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-  Ground Beef
-  Ground Pork
-  Italian Breadcrumbs
-  Beef Stock Powder
-  Yogurt Sauce
-  Mini Cucumber
-  Roma Tomato
-  Spring Mix
-  Lemon
-  Parboiled Rice
-  Zesty Garlic Blend
-  Feta Cheese, crumbled

CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.

Happy cooking!

HELLO FETA CHEESE

A salty, briny cheese with a crumbly texture!

Start here

- Before starting, preheat the oven to broil.
- Wash and dry all produce.

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

Bust out

Baking sheet, 2 medium bowls, measuring spoons, zester, box grater, medium pot, small bowl, measuring cups, whisk

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Ground Pork	250 g	500 g
Italian Breadcrumbs	2 tbsp	4 tbsp
Beef Stock Powder	1 tbsp	2 tbsp
Yogurt Sauce	45 ml	90 ml
Mini Cucumber	1	2
Roma Tomato	1	2
Spring Mix	28 g	56 g
Lemon	1	2
Parboiled Rice	¾ cup	1 ½ cups
Zesty Garlic Blend	1 tbsp	2 tbsp
Feta Cheese, crumbled	¼ cup	½ cup
Unsalted Butter*	1 tbsp	2 tbsp
Sugar*	¼ tsp	½ tsp
Oil*		
Pepper*		

* Pantry items

** Cook beef and pork 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.



Cook rice

- Add **rice**, **2 tsp** (4 tsp) **Zesty Garlic Blend** and **1 ¼ cups** (2 ½ cups) **water** to a medium pot. 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, 16-18 min.
- Remove from heat. Set aside, still covered.



Make tzatziki and salad

- Meanwhile, combine **yogurt sauce**, **grated cucumber** and **remaining Zesty Garlic Blend** in a small bowl.
- Add **½ tbsp** (1 tbsp) **lemon juice**, **1 tbsp** (2 tbsp) **oil** and **¼ tsp** (½ tsp) **sugar** to another medium bowl. Season with **pepper**, to taste, then whisk to combine.



Prep

- Meanwhile, zest, then juice **lemon**.
- Cut **tomato** into ½-inch pieces.
- Coarsely grate **one-third of the cucumber**, then cut **remaining cucumber** into ¼-inch rounds.



Finish rice and salad

- Add **lemon zest**, **feta**, **½ tbsp** (1 tbsp) **lemon juice** and **1 tbsp** (2 tbsp) **butter** to the pot with **rice**. Fluff with a fork until **butter** melts.
- Add **tomatoes**, **cucumber rounds** and **spring mix** to the bowl with **vinaigrette**, then toss to combine.



Roast kebabs

- Add **beef**, **breadcrumbs**, **stock powder** and **¾ tsp** (1 ½ tsp) **Zesty Garlic Blend** to a medium bowl. Season with **pepper**, then combine.
- Form into **6 equal-sized kebabs** (12 kebabs for 4 ppl).
- Arrange on an unlined baking sheet.
- Broil in the **middle** of the oven, flipping halfway through, until cooked through, 8-10 min.**

If you've opted to get **pork**, cook it in the same way the recipe instructs you to cook the **beef**.**



Finish and serve

- Divide **lemony feta rice** and **salad** between plates.
- Top with **oven-roasted kebabs**. Dollop **tzatziki** over top.

Dinner Solved!



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