DINNER TWIST
LOCAL, HEALTHY, DELIVERED

Beef Koftas
with Mediterranean Potatoes

Juicy beef koftas, paired with a vibrant Mediterranean baby potato salad, with crisp cucumber, cherry tomatoes, and tangy shallot, all tossed in a light vinaigrette.

🕐 30 minutes   🍴 4 servings   🥩 Beef

FROM YOUR BOX

BABY POTATOES	800g
BEEF KOFTAS	600g
SHALLOT	1
LEBANESE CUCUMBER	1
CHERRY TOMATOES	200g

FROM YOUR PANTRY

oil for cooking, olive oil, salt and pepper, vinegar of choice (see notes)

NOTES

Boil kettle and cover with hot water to speed up the process.

Lemon juice can be used instead of vinegar for the dressing if you have some.

You can flatten the koftas into patties to make hamburgers.

1. COOK THE BABY POTATOES

Halve **potatoes**. Place in a saucepan and cover with water (see notes). Cover and bring to a boil. Simmer for 12-15 minutes until tender. Drain and set aside to cool.

TIP *Spread the cooked potatoes out on a tray or large plate to speed up the cooling process.*

2. COOK THE KOFTAS

Heat a BBQ or griddle pan over medium-high heat. Reshape **koftas** (if needed) and coat with **oil**. Cook for 8-10 minutes turning or until cooked through.

TIP *You can shape the koftas onto skewers or into smaller meatballs if preferred.*

3. TOSS THE POTATOES

Whisk together **1 1/2 tbsp vinegar** and **2 tbsp olive oil** in a large serving bowl. Thinly slice shallot and add to bowl. Slice cucumber into crescents and halve tomatoes. Toss all together with cooked potatoes.

TIP *Deseed the cucumber before slicing to remove excess water in the salad. We used red wine vinegar to make the dressing. You an add some dried oregano or lemon zest to the dressing for a Mediterranean flavour. Add some sliced olives, feta cheese, sun-dried tomatoes, or chopped parsley to take this salad to the next level!*

4. FINISH AND SERVE

Serve koftas with Mediterranean potatoes.

TIP *Serve with condiments of choice. Make a quick yoghurt sauce with lemon juice and chopped mint, or serve with lemon wedges.*

This recipe has simplified instructions to help lower your meal cost.