



# DINNERLY



## Beef Kofte Pita Wraps with Roasted Tomato Dressing

 20-30min  2 Servings

At the end of a long day, all you want to do is wrap it up. So try this one—with beef kofte and roasted tomato vinaigrette! Kofte varies when it comes to their combo of herbs, spices, and accoutrements, even the shape can be round or elongated like a football. These are made with grass-fed ground beef and served in a warm pita then topped with crisp salad and roasted tomato dressing. We've got ...

#### WHAT WE SEND

- berbere spice
- garlic
- romaine heart
- plum tomatoes
- grass fed ground beef
- red wine vinegar

#### WHAT YOU NEED

- 1 large egg
- kosher salt & ground pepper
- olive oil

#### TOOLS

- potato masher or fork
- rimmed baking sheet

#### ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

#### NUTRITION PER SERVING

Calories 784.0kcal, Fat 44.9g, Proteins 35.4g, Carbs 58.4g



#### 1. Prep ingredients

Preheat broiler with an oven rack in the center. Lightly oil a rimmed baking sheet. Peel and finely grate 1 large clove garlic. Finely chop half of 1 pita (save other half for own use). Quarter tomato, lengthwise.



#### 2. Make kofte

In a medium bowl, combine 1 large egg and chopped pita; use a fork to mash together, forming a paste. Add beef, garlic, berbere spice, and 1 teaspoon salt. Stir gently to combine. Shape mixture into 6 football-shaped ovals and place on rimmed baking sheet.



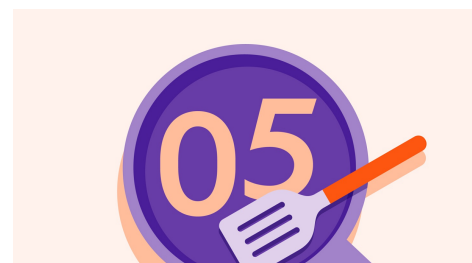
#### 3. Broil kofte

Add tomato to baking sheet with kofte. Drizzle tomato wedges with oil and season with salt and pepper. Place sheet pan on center rack in oven and broil until kofte are golden brown, crisp, and cooked through, and tomatoes are lightly browned and softened, about 10 minutes (watch closely).



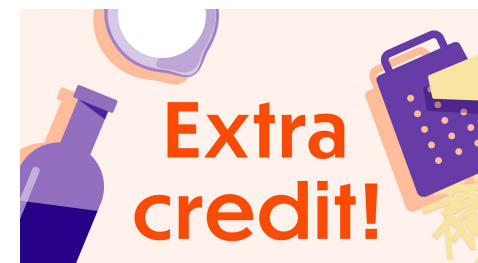
#### 4. Make salad

Remove any wilted outer leaves from lettuce, then halve through core, and thinly slice one ½ crosswise (save rest for own use), discard core. In a large bowl, whisk together 1½ tablespoons vinegar and ¼ cup oil. Add cooked tomatoes to bowl and coarsely mash using a potato masher or fork. Season to taste with salt and pepper.



#### 5. Broil pitas & serve

Brush 2 remaining whole pitas lightly with oil. Broil directly on center oven rack, until lightly browned and crisp on the edges, 1-3 minutes (watch closely), turning once. Top pitas with lettuce, spooning about ⅓ of the dressing over top. Top with kofte, and drizzle with remaining dressing. Enjoy!



#### 6. Make it ahead

Mix and shape the kofte in step 2 and hold them in the fridge until you're ready to cook them!