

DINNERLY



Beef Kofte Pita Wraps with Roasted Tomato Dressing

 20-30min  4 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
- romaine heart
- garlic
- red wine vinegar
- ground beef
- plum tomatoes

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 643.0kcal, Fat 34.6g, Proteins 32.6g, Carbs 49.4g



1. Prep ingredients

Preheat broiler with oven rack in the center. Lightly **oil** a rimmed baking sheet. Peel and finely grate **2 large cloves garlic**. Finely chop **1 pita**. Quarter **tomatoes**, 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 **2 teaspoons salt**. Stir gently to combine. Shape **mixture** into 12 football-shaped ovals and place on rimmed baking sheet.



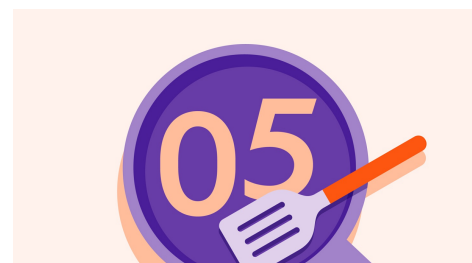
3. Broil kofte

Add **tomatoes** to baking sheet with **kofte**. Drizzle tomatoes with **oil** and season with **salt** and **pepper**. Place sheet pan in 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).



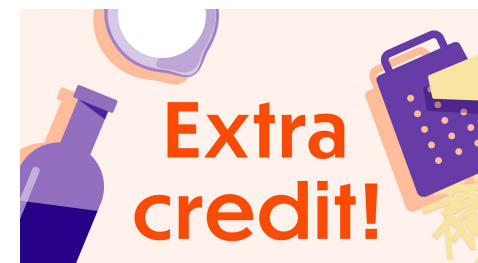
4. Make salad

Remove any wilted outer leaves from **lettuce**. Halve through core, then thinly slice crosswise, discard core. In a large bowl, whisk together **vinegar** and $\frac{1}{3}$ **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 **pitas** lightly with **oil**. Broil directly on top rack, until lightly browned and crisp on the edges, 1-3 minutes (watch closely), turning once. Top pitas with **lettuce**, spooning about $\frac{1}{3}$ 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!