

Fo sku1093 web

Pan-Roasted Merguez Kefte

with Potatoes & Harissa Yogurt



30-40min



4 Servings

When it comes to sausages, there's none quite like the merguez—a powerful and earthy lamb sausage from North Africa that gets its beautiful red color from harissa. Harissa is a mild chili paste that serves double duty in this dish. It's also mixed with creamy Greek yogurt for a cooling sauce, and the whole dish is topped with creamy feta and fresh mint. Cook, relax, and enjoy!

What we send

- fresh mint
- large red onion
- golden creamer potatoes
- cubanelle pepper
- merguez sausages
- mild harissa

What you need

- coarse salt
- freshly ground black pepper
- olive oil

Tools

- colander
- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

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

Nutrition per serving

Calories 630.0kcal, Fat 41.9g, Proteins 28.0g, Carbs 31.2g



1. Cook potatoes

Preheat oven to 475°F with racks in top and bottom positions. Place potatoes in a pot and cover with salted water. Bring to a boil and cook until tender when pierced with a knife, 12-15 minutes; drain well. Halve, peel, and cut onion into ½-inch wedges. Remove stems and seeds from cubanelle peppers and cut into ½-inch rings.



4. Add feta

Crumble feta and sprinkle on top. Turn on broiler and place sheet on the top rack under the broiler. Broil until sausages and vegetables are lightly charred, about 3 minutes (watch closely as broilers vary widely).



2. Smash potatoes

Coat a rimmed baking sheet with 3 tablespoons oil. Add potatoes and turn to coat in oil. Using the bottom of a sturdy glass, press down on each potato to flatten slightly. Add onions and cubanelle peppers and season with ½ teaspoon salt and a few grinds pepper.



5. Make harissa yogurt

In a small bowl, whisk yogurt with harissa (using as much or as little as you want depending on your heat preference) and season with salt and pepper. Pick mint leaves from stems and coarsely chop.



3. Cook sausages

Remove merguez from casings and form into four ¾-inch-thick oval patties and rub with oil. Nestle patties into vegetables and roast on the bottom rack until vegetables are lightly charred and merguez is browned and just cooked through, 18-20 minutes.



6. Assemble dish

Transfer merguez and vegetables to plates, drizzle with harissa yogurt, and garnish with mint. Enjoy!