



LOW CARB

NO ADDED GLUTEN

## Masala-Spiced Pork Kebabs

with Cauliflower Rice & Cilantro



20-30min



2 Servings

Used in Indian cuisine, garam masala is a blend of spices toasted to bring out more flavor and aroma. Although, the words masala means "spices" and garam means "hot," garam masala isn't considered spicy, but warm with floral notes, which add a ton of flavor to these juicy pork kebabs. Paired with a cooling cilantro yogurt, this keto-friendly dish hits all the right notes.

## What we send

- ground pork
- cauliflower
- garam masala
- red onion
- fresh cilantro
- fresh ginger
- whole cumin seeds
- lime
- wooden skewers
- Greek yogurt <sup>7</sup>

## What you need

- kosher salt & ground pepper

## Tools

- mandolin or V-slicer
- skillet
- microplane or grater
- 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

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 730kcal, Fat 58g, Carbs 24g, Proteins 32g



### 1. Prep ingredients

Preheat broiler with a rack in the center. Peel and finely chop **onion**. Finely chop **cilantro stems**; coarsely chop **leaves**, keeping separate. Peel and finely chop **1½ tablespoons ginger**. Holding stem end of **cauliflower**, grate florets on a mandoline or slicing side of a box grater, creating small bits that resemble rice. Measure out 3 cups.



### 4. Make cilantro yogurt

Squeeze **1 tablespoon lime juice** into a small bowl. Stir in **yogurt**, **¼ of the cilantro leaves**, **¼ cup milk**, and **1 tablespoon oil**, and season with **salt** and **pepper**. Cut any remaining lime into wedges.



### 2. Sauté aromatics

Soak skewers on a baking dish of water. Heat **1 tablespoon butter** in a medium skillet over medium-high. Add **ginger**, and **all but 2 tablespoons of the chopped onion**, and cook, stirring, until softened, about 4 minutes. Transfer to a medium bowl to cool slightly. Transfer 3 tablespoons of mixture to a small bowl and set aside for step 5. Wipe out skillet.



### 5. Make cauliflower rice

Melt **1 tablespoon butter** and **1 tablespoon oil** in same skillet over medium-high heat. Add **cauliflower rice**, **¾ teaspoons of the cumin seeds**, and **reserved cooked onions** and cook, stirring, until softened and lightly browned in spots, 5-7 minutes. Season to taste with **salt** and **pepper**.



### 3. Make kebabs

Add **pork** to medium bowl with cooked onion. Stir in **3½ teaspoons garam masala**, **cilantro stems**, **½ teaspoon salt**, and a **generous pinch pepper**. Form mixture into four (4-inch long) logs and insert skewers lengthwise through the center (resembling a corn dog). Set on an **oiled**, foil-lined rimmed baking sheet. Sprinkle with **salt** and **pepper**. Cover skewers with foil.



### 6. Cook kebabs & serve

Meanwhile, broil **kebabs** on center oven rack, without turning, until browned and cooked through, 8-10 minutes. Spoon **cauliflower rice** onto plates and top with **kebabs**, **cilantro yogurt**, **reserved chopped onions**, and **remaining cilantro leaves**. Serve with **lime wedges** for squeezing over. Enjoy!