Kofta Platter

Ingredients

- 1 lb Ground Lamb
- 1/4 c Parsley (chopped)
- 3 T Mint (chopped)
- 1 1/4 t Cumin
- 1/4 t Ground Black Pepper
- 2 T Pine Nuts
- 1/2 c Greek Yogurt ounces)
- 2 t Oregano (dried)
- 1 Tomato (chopped)
- 1/4 Red Onion (sliced)
- 2 T Red Wine Vinegar tablespoon)
- 1 t Turmeric
- 2 c Jasmine Rice
- 1 Bay Leaf
- 1/2 Onion (minced)
- 1/4 c Cilantro (chopped)
- 2 t Paprika
- 1 t Salt
- 7 T Olive Oil
- 1 t Chili Flakes
- 1/4 c Feta (crumbled, plus 3
- 1 Lemon (juiced)
- 1 Romaine Heart (chopped)
- 1 Persian Cucumber (diced)
- 1/4 c Kalamata Olives (sliced)
- 4 clv Garlic (minced, plus 1/2
- 2 T Unsalted Butter
- 1/8 t Cinnamon
- 3 c Chicken Broth
- 1/8 t Cayenne

Kofta Platter

Instructions

1.Mix together the lamb, onion, parsley, cilantro, 1 tablespoon mint, paprika, 1 teaspoon cumin, salt, pepper, and cayenne in a large mixing bowl, cover and leave for at least an hour in the fridge.
2.Meanwhile, in a small bowl, stir together yogurt, 1/4 cup feta, 1/2 lemon juiced, 1 tablespoon olive oil and 1 teaspoon oregano. Set aside.
3.In a large bowl, toss together romaine, tomato, cucumber, red onion, olives, and 3 ounces of feta. Cover and place in the fridge. In a small bottle add 1/4 cup olive oil, 1/2 lemon juiced, red wine vinegar, 2 cloves minced garlic, and 1 teaspoon oregano. Shake the bottle well and then place in the fridge.
4.In a small pan over medium heat, add butter, turmeric, 1/2 tablespoon minced garlic, 1/4 teaspoon cumin, and cinnamon. Stir and heat until the butter has melted then add the rice to the pan. Stir and cook for about 2 minutes to slightly toast the rice and spices.
5.Transfer rice to a rice cooker. Add chicken broth and bay leaf then give it a good mix. Turn the rice cooker on. Once rice is cooked, remove bay leaf and fluff.
6.Divide the kofta mixture into fourths and shape into flat cylinders. Skewer while

Kofta Platter

squeezing it to mold it to the skewer.
7.Heat 2 tablespoons olive oil in a large non-stick pan on medium-high heat. Add the skewers and cook until brown on all sides, about 5 minutes per side. Add the pine nuts and let them toast until golden brown. Add 2 cloves minced garlic, 2 tablespoons mint, and chili flakes and cook for just a few seconds. Remove from heat immediately.
8.Remove the salad and dressing. Add the dressing over the salad and gently toss. Serve kofta over rice topped with sauce and with a side of salad and hot pitas, if desired.