

# Kofta Platter

## Ingredients

---

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

# 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.