

Grilled Beef Kofta Skewers

- Prep Time: 10 minutes (plus 30 minutes to soak)
- Cook Time: 16 minutes
- Total Time: 26 minutes (plus 30 minutes to soak)
- Yields: 7



Ingredients:

- 1 pound Simply Nature Organic Grass Fed Ground Beef
- 1 tablespoon Stonemill Minced Garlic in Water
- 1 onion, grated
- 1/4 cup chopped parsley
- 3 teaspoons Stonemill Iodized Salt
- 1 1/2 teaspoons Stonemill Ground Cumin
- 1 teaspoon Stonemill Ground Cinnamon
- 1 teaspoon Stonemill Ground Allspice*
- 1 1/2 teaspoons Stonemill Ground Black Pepper
- 2 teaspoons Stonemill Chili Powder
- 2 teaspoons Stonemill Crushed Red Pepper Flakes
- 1 teaspoon Simply Nature Organic Ginger Stir in Paste
- Park Street Deli Cucumber Dill Tzatziki Dip, for dipping

***These are Seasonal items that are only in stores for a limited time and may no longer be available.**

Directions:

1. Preheat grill to medium-high heat.
2. Soak 28 wooden skewers in water for at least 30 minutes.
3. In a medium bowl, combine all ingredients (except tzatziki). Evenly divide beef into 28 balls and form around top of skewers in an oval shape.
4. Grill skewers over medium to high heat, to desired doneness, about 8 minutes per side for well done. Serve immediately with tzatziki sauce, as desired.

Tip: Serve with fresh tomatoes and grilled pita bread to round out the meal!



Recipe Courtesy of:
ALDI Test Kitchen