

## Beef Kofta Meatballs with Pickled Fennel Tzatziki & Golden Rice

**4 SERVINGS** | **HANDS ON TIME: 20 minutes** | **TOTAL TIME: 45 minutes**

Augustus Ranch or Peeler Farms Ground Beef, thawed  
Village Farm Cherry Tomatoes, washed and halved  
Braune Farms Eggplant, washed, stem trimmed  
Gulf Pacific White Rice  
Farmhouse Kitchen Pecan Kofta Spice Blend  
Farmhouse Kitchen Pickled Fennel Tzatziki, stirred well before use  
Farmhouse Kitchen Za'atar Honey  
Farmhouse Kitchen Golden Rice Spice  
Salt and pepper  
Olive or vegetable oil

Adjust oven rack to middle position and preheat oven to 450°F degrees.

**STEP 1** Bring 2 cups of water, a pinch of salt, golden rice spice, and 1 tbsp. of oil to a boil in a medium saucepan. Once the water reaches a boil, add rice, stir once, and cover. Reduce heat to low and cook for 20 minutes. After 20 minutes, remove from heat and keep covered for 10 more minutes. Fluff the rice with a fork and cover to keep warm until ready to serve.

**STEP 2** While the rice is cooking, chop the eggplant into 1" pieces and reserve remaining half for future use. Add to a rimmed baking sheet, toss with 2 tbsp. oil, and season with 1 tsp. salt and pepper. Roast until browned and tender, about 20 minutes. Immediately after removing the eggplant from the oven, drizzle with half of the za'atar honey. Toss to coat. Season with salt, pepper, and additional za'atar honey to taste.

**STEP 3** Add the beef and pecan kofta spice blend to a bowl. Combine the meat and spices with your hands to evenly distribute. Form 20-24 meatballs and then flatten them slightly to about 3/4" thickness.

**STEP 4** Place a large saute pan over medium-high heat. Add 2 tsp. oil. Add the beef to the pan in batches, spacing at least 1/2" apart. Cook on the first side until well browned, about 3 minutes. Flip when the beef releases easily from the pan once the brown crust forms. Brown the second side for an additional 3 minutes. The beef is cooked through when the internal temperature registers 160°F. Repeat with remaining beef.

**STEP 5** To serve, spoon the golden rice into serving bowls or plates. Top the rice with beef kofta, za'atar honey eggplant, fresh cherry tomatoes, and a dollop of pickled fennel tzatziki.

Enjoy!