

# IMPOSSIBLE KOFTA DINNER BOX

Kofta is a family of spiced meatballs found in the Middle East, India, and Central Asia. Every country and family has their own variation.

Grab these items:

**Impossible Kofta (keep refrigerated)**

**Chickpea Tomato Stew (keep refrigerated, can be frozen)**

**Middle Eastern Rice Pilaf (keep refrigerated, can be frozen)**

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**S**

1. Set a saucepan over medium heat. Add the kofta first and then pour the chickpea tomato stew over the top. Simmer the stew until the meatballs are warmed completely through. Make sure the kofta balls are submerged in the stew; otherwise they may end up a bit dry.
2. Pour rice pilaf into a saucepan, add a splash of water, and warm over medium heat, stirring occasionally to make sure the rice doesn't stick to the bottom of the pan. Portion rice into bowls, ladle stew over the top, and add kofta on top.

**Time until you're eating: 10 minutes.**

**Extra credit: tear fresh herbs (like parsley, cilantro, or dill) for garnish**

