TURKISH CHICKEN KOFTA WITH CACIK AND MINI-PITAS

INGREDIENTS

for the Kofta
1 lb ground chicken
2 garlic cloves, minced
1/4 cup onion, finely diced
2 tablespoons red peppers, finely diced
3 tablespoons parsley, minced
1 tablespoon ground coriander
1 teaspoon ground cumin
1/2 teaspoon ground cinnamon
1/4 teaspoon cayenne pepper
1/4 teaspoon ground ginger
1/4 teaspoon ground black pepper
1 pinch salt
1 pinch ground cloves
1 pinch nutmeg

For the Cacik
2 cucumbers, peeled and grated
16 oz. cold, plain yogurt
2 garlic cloves, minced
1 tablespoon fresh mint
salt
olive oil

Also: mini-pita bread

DIRECTIONS

To make the Kofta, mince garlic. Finely dice the onion and pepper. Mix all ingredients together with a spoon till evenly mixed. Form mini-meatballs (this should make about 25-30) Cover and refrigerate for 20 minutes.

Heat a medium saute pan with a few tablespoons of vegetable oil. Cook the kofta, turning every 2 minutes until completely cooked, 8-10 minutes. Set aside, tented with a piece of foil.

For the cacik, in a mixing bowl, combine cucumbers and garlic. Add salt to taste. Mix in yogurt with wooden spoon. Transfer to serving bowl. Garnish with mint and drizzle olive oil on top.

Serve the kofta with a spoonful of cacik in a mini-pita. Can be served hot or at room temperature.