

FieldBurger Kebab Pita

with Field Roast FieldBurger

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Kismet

Yields: 4 servings

Roasted Onions

- 2 yellow onions
- 1 teaspoon kosher salt
- 4 sprigs thyme (optional)
- 3 tablespoons extra-virgin olive oil

Tahini Vinaigrette

- 1 cup tahini
- ½ cup white wine vinegar
- 1½ tablespoons honey or agave syrup
- 2 tablespoons kosher salt
- 2 garlic cloves, grated on a rasp grater
- ¾ cup water

Cumin-Chili Spice Blend

- ¼ cup coriander seeds
- 1½ tablespoons cumin seeds
- 1 tablespoon fennel seeds
- 5 whole dried red chiles (such as árbol) or 2¼ teaspoons red pepper flakes
- ¼ teaspoon black peppercorns
- ¾ teaspoon kosher salt

FieldBurger Skewers

- 4 Field Roast Plant-Based FieldBurgers
- 2 teaspoons pomegranate molasses
- 4 fluffy pitas
- 5oz package arugula
- 1 small bunch cilantro, cut into 1" lengths (stems and all)
- Sliced dill pickles

1. Preheat the oven to 350°F. Line a sheet pan with parchment paper.
2. Cut onions into 8 wedges each, cutting through the root end so the wedges hold together. Lay the wedges on the prepared sheet pan and sprinkle with salt. Let sit for 5 minutes.
3. Scatter the optional thyme around the onions and drizzle the oil over the onions. Bake for 30-40 minutes or until tender. Remove from the oven and cover with foil to allow the onions to steam while you prepare the rest of the recipe. Leave the oven on.
4. For the tahini vinaigrette, in a large bowl whisk to combine the tahini, vinegar, honey or agave, salt, and garlic. Whisk in the water until smooth and creamy (this step can also be done with an immersion blender).
5. In a medium skillet over medium heat, toast the coriander, cumin, fennel, chiles or pepper flakes, and peppercorns until fragrant. Transfer to a bowl and let cool completely.
6. With a spice grinder, grind the spices and salt into a medium-fine powder. Store in an airtight container at room temperature for up to 1 week.
7. Remove and discard the skins from the onion wedges, leaving the wedges intact.
8. Cut the FieldBurgers into 1" squares. Skewer half a patty's worth of the FieldBurger squares onto each skewer, alternating with 2 onion wedges per skewer.



9. Pour the leftover oil from roasting the onions into a small bowl and stir in the pomegranate molasses to create a glaze.
10. Prepare a hot charcoal grill fire, preheat a gas grill on high heat for 10 minutes, or heat a grill pan over medium-high heat until hot. Grill the skewers 2 minutes per side or until browned.
11. Off the grill, brush the skewers with the pomegranate glaze, and sprinkle with 1 tablespoon of the cumin-chili spice blend.
12. Warm the pitas in the oven for 3-5 minutes. Keep the warm pitas wrapped in a kitchen towel until ready to assemble sandwiches.
13. Use a serrated knife to cut a slit in one side of each pita, leaving the other side intact. Layer the arugula, cilantro, tahini vinaigrette, skewers, and pickles into the pita. Pull the skewers out of the pita, leaving their contents inside. Add more sauce on top if desired.

