

Street food in your own kitchen



By [Nina Timm](#)

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Beef koftas, most definitely is the street one food I cannot resist: the intoxicating aroma of the meat grilling and then topping it with cool, tangy tzatziki.



Beef koftas made with love and hints of ground coriander, cumin, paprika, all spice and seasoned with salt and pepper. Oh my word, you can whisk your family off on an imaginary trip to an exotic Greek Island at your dinner table.

Making beef koftas is so simple - and after watching the clever video clip I made for you, your kids will love helping you. The next day, beef koftas are delicious in lunchboxes and they can also be made in advance and frozen before grilling. I freeze the uncooked beef koftas on a baking tray and when they are frozen, I pack them in ziploc bags. It makes it easier for the children to take as many as they need to cook.

Koftas can be made with beef, lamb or pork. In countries such as Turkey, Greece, Israel, Pakistan and other Middle Eastern countries the traditional spices to associate with koftas are cumin, coriander, paprika and all spice. Koftas are meatballs, basically, just in a oblong shape and served on a stick as a popular street food.

Do you like street food? Try these [Thai Pork Meatballs](#) or [Fish and Chips](#) from a newspaper ... Ah, the memories!

www.my-easy-cooking.com

ABOUT NINA TIMM

I am the owner and sole editor of the 2012 Eat Out Award-winning blog, My Easy Cooking. I cook, I style and I photograph every single day of my life. I run a cooking school for groups such as team building, birthday parties, friendship groups, domestic workers and children.

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