

DINNERLY



Greek Meatballs with Tomatoes & Orzo

 40 minutes  2 Servings

This dish will have you declaring, "Get me to the Greek!" It's like spaghetti and meatballs, but instead of long noodles, you have the small rice-shaped pasta called orzo. It's a fun and easy way to break out of your pasta rut—*orzo* they say (sorry!). And the best part? Orzo is quick-cooking, so you can get dinner on the table *grígora*. We've got you covered!

WHAT WE SEND

- dried oregano (use 2 tsp)
- 10 oz ground beef
- 3 oz orzo¹
- 1 oz scallions
- 1 can whole peeled tomatoes
- garlic (use 2 large cloves)

WHAT YOU NEED

- 1 large egg
- kosher salt & ground pepper
- olive oil
- sugar

TOOLS

- medium skillet
- small saucepan

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

ALLERGENS

Wheat (1), Egg. May contain traces of other allergens. Packaged in a facility that handles other products containing gluten.

NUTRITION PER SERVING

Calories 720kcal, Fat 43.0g, Proteins 39.0g, Carbs 45.0g



1. Prep ingredients

Bring a small saucepan of **salted water** to a boil. Meanwhile, finely chop **2 teaspoons garlic**. Using kitchen shears, cut **tomatoes** in the can until finely chopped. Trim **scallions**, then thinly slice on an angle, keeping dark greens separate. Finely chop **half of the scallion whites and light greens**.



2. Cook orzo & mix meatballs

Add **orzo** to boiling water; cook, stirring, until al dente, 8–9 minutes. Reserve **2 tablespoons cooking water**, then drain and return to saucepan. Toss orzo with **1 teaspoon oil**. In a medium bowl, combine **beef, 1 large egg, 1 teaspoon of the chopped garlic, finely chopped scallion whites and light greens, ½ teaspoon of the dried oregano, ¾ teaspoon salt, and a few grinds of pepper**.



3. Cook meatballs

Shape **beef mixture** into 10 equal-sized meatballs. Heat **2 tablespoons oil** in a medium skillet over medium-high. Cook meatballs, in batches if necessary, turning occasionally, until browned all over, 3–4 minutes (they will not be cooked through). Transfer to a plate and set aside; reserve oil in skillet.



4. Make tomato sauce

Heat same skillet with **reserved oil** over medium-high. Add **remaining scallion whites and light greens and chopped garlic** and cook, stirring, until fragrant, about 1 minute. Add **tomatoes, reserved cooking water, 1½ teaspoons of the dried oregano, and a pinch of sugar**. Bring to a boil over high heat.



5. Finish & serve

Add **meatballs** to skillet with **tomato sauce**; season with **salt and pepper**. Reduce heat to medium, then simmer, stirring, until **sauce** slightly reduces and **meatballs** are cooked through, 3–4 minutes. Stir **half of the scallion dark greens** into the cooked orzo. Serve **orzo** topped with **Greek meatballs, tomato sauce, and remaining scallion dark greens**. Enjoy!



6. Spice it up!

Stir some red chile flakes into the pasta sauce for a touch of heat.

Questions about the recipe? Cooking hotline: **888-267-2850** (Mon - Fri 9AM-9PM)

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