

DINNERLY



Greek Impossible Ground Meatballs with Tomatoes & Orzo



30-40min



2 Servings

This dish will have you shouting, "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

- 2 scallions
- 3 oz orzo ²
- ¼ oz granulated garlic
- ½ lb pkg Impossible patties ³
- 1 oz panko ²
- ¼ oz dried oregano
- 2 (8 oz) tomato sauce

WHAT YOU NEED

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

TOOLS

- small saucepan
- medium skillet

ALLERGENS

Egg (1), Wheat (2), Soy (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 720kcal, Fat 33g, Carbs 79g, Protein 34g



1. Prep ingredients

Bring a small saucepan of **salted water** to a boil.

Trim ends from **scallions**, then thinly slice on an angle, keeping dark greens separate. Finely chop **half of the sliced scallion whites and light greens**.



2. Cook orzo & mix meatballs

Add **orzo** to boiling **water**; cook until al dente, 8–9 minutes. Reserve ¼ cup **cooking water**; drain and return to saucepan. Toss with 1 **teaspoon oil**.

In a medium bowl, mix to combine **Impossible patties**, **chopped scallions**, **half of the panko**, ¼ **teaspoon granulated garlic**, ½ **teaspoon oregano**, 1 **large egg**, ¾ **teaspoon salt**, and **a few grinds of pepper**. Shape into **10 meatballs**.



3. Cook meatballs

Heat 2 **tablespoons oil** in a medium skillet over medium-high. Working in batches if necessary, add **meatballs** and cook, turning occasionally, until browned all over, 3–4 minutes (they won't be heated through). Transfer to a plate and set aside until step 5; reserve **oil** in skillet.



4. Make tomato sauce

Return skillet with **oil** to medium-high heat. Add **sliced scallion whites and light greens** and ¼ **teaspoon granulated garlic**; cook, stirring, until fragrant, about 1 minute. Add **all of the tomato sauce**, **reserved cooking water**, 1½ **teaspoons oregano**, **a few grinds of pepper**, and **a pinch of sugar**. Bring to a boil. Season to taste with **salt**.



5. Finish & serve

Return **meatballs** to skillet. Reduce heat to medium; simmer, stirring, until **sauce** is slightly reduced and meatballs are cooked through, 3–4 minutes. Stir **half of the scallion dark greens** into cooked orzo.

Serve **orzo** topped with **Greek meatballs**, **tomato sauce**, and **remaining scallion dark greens**. Enjoy!



6. Rate your plate!

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