



## Piri Piri Beef Meatballs

with Shepherd Salad, Yogurt & Pita



20-30min



2 Servings

Piri Piri is a traditionally Portuguese spice blend or sauce, but it's popular around the globe and is loved for its delightfully fiery mix of red chilies and spices with citrusy notes. Here we use this lively spice to kick tender grass-fed meatballs up a few notches. Toasted pita is perfect for soaking up the sauce, and yogurt sauce and crisp veggies temper the heat.



## What we send

- 1 cucumber
- 1 bell pepper
- garlic
- ¼ oz fresh cilantro
- 2 Mediterranean pitas <sup>1,6,11</sup>
- 10 oz pkg grass-fed ground beef
- ¼ oz piri piri spice blend
- 4 oz roasted red pepper pesto <sup>7</sup>
- 4 oz Greek yogurt <sup>7</sup>

## What you need

- olive oil
- red wine vinegar (or white wine vinegar)
- kosher salt & ground pepper
- 1 large egg <sup>3</sup>

## Tools

- medium ovenproof skillet

## Allergens

Wheat (1), Egg (3), Soy (6), Milk (7), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 980kcal, Fat 63g, Carbs 59g, Proteins 47g



### 1. Make salad

Trim ends from **cucumber** (peel if desired), then cut into ½-inch pieces. Halve **pepper**, remove stem and seeds, then cut into ½-inch pieces. In a medium bowl, combine **2 tablespoons oil** and **2 teaspoons vinegar**. Add peppers, cucumbers, and **a pinch each of salt and pepper**; toss to combine. Let stand, stirring occasionally, until step 6.



### 4. Broil meatballs

Broil **meatballs** in skillet on top oven rack until browned, 4-8 minutes (watch closely as broilers vary). Meanwhile, in a medium bowl, combine **all of the red pepper pesto**, **⅔ of the cilantro**, and **½ teaspoon of piri piri spice blend** (depending on heat preference). Once meatballs are browned, spoon **sauce** over top. Broil on top oven rack until sauce is warm, 1-2 minutes more.



### 2. Prep ingredients

Preheat broiler with rack in top position. Finely chop **1 teaspoon garlic**. Finely chop **cilantro leaves and stems**. Cut each **pita** in half, then cut a 1-inch thick strip from two of the halves. Finely chop the pita strips. Reserve pita halves for step 5.



### 5. Toast pitas

Brush **reserved pitas** all over with **oil**. Broil directly on top oven rack until lightly browned, 1-2 minutes (watch closely). Transfer pitas to a cutting board, then slice into wedges.



### 3. Season & shape meatballs

In a medium bowl, combine **1 large egg** and **chopped pita**, mashing with a fork to combine. Add **beef**, **¾ teaspoon salt**, **½ teaspoon piri piri seasoning**, **¼ teaspoon of the chopped garlic**, and **a few grinds of pepper**; stir to combine. Shape **beef mixture** into **10 meatballs** (about 2 tablespoons each). Transfer meatballs to a medium ovenproof skillet.



### 6. Finish & serve

In a small bowl, stir together **yogurt**, **remaining chopped garlic**, **1 tablespoon water**, and **a pinch each of salt and pepper**. Stir **remaining cilantro leaves** into the medium bowl with **salad**. Season to taste with **salt** and **pepper**. Drizzle **meatballs and sauce** with **olive oil**. Serve **meatballs** over **yogurt** with **salad** and **pita wedges** on the side. Enjoy!