



## Monster Meatballs

with Charred Green Beans



30-40min



2 Servings

We did the monster meatball mash. It was a dinnertime smash. [We did the mash]. The green beans cooked in a flash. Are you singing yet? Good. These turkey meatballs stay light and fluffy with the addition of plenty of Parmesan. Just be sure to reserve some for serving. Served on top of toasted ciabatta and alongside some quickly charred green beans, this dinner has family fun written all over ...



### What we send

- dried oregano
- red onion
- green beans
- garlic
- canned peeled tomatoes
- ground turkey

### What you need

- coarse salt
- freshly ground black pepper
- egg <sup>3</sup>
- olive oil

### Tools

- large pot

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

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

### Nutrition per serving

Calories 810.0kcal



#### 1. Make meatball base

Preheat broiler with rack 6-inches from heat. Grate cheese. Mix  $\frac{1}{3}$  cup milk (reserve rest for another use), panko, oregano, 1 teaspoon salt, egg, and  $\frac{2}{3}$  cheese in a bowl. Add turkey, using a fork to incorporate. Divide into 6 large meatballs; place on a baking sheet.



#### 2. Make sauce

Trim root from onion. Halve, peel, and finely chop. Peel and finely chop garlic. Heat 1 tablespoon oil in a large pot over medium-high. Add onion and garlic and sauté until softened, about 5 minutes.



#### 3. Finish sauce

Add tomatoes, breaking up with a spoon, and season with 1 teaspoon salt and several grinds black pepper. Bring to a simmer, stirring often, and cook until slightly reduced, about 10 minutes.



#### 4. Broil meatballs

Meanwhile, broil meatballs, flipping halfway through, until lightly browned on both sides, about 4 minutes per side. Transfer meatballs to sauce and continue to simmer until cooked through, 8-10 minutes.



#### 5. Broil green beans

Trim green beans and toss with 1 tablespoon oil on a rimmed baking sheet and season with  $\frac{1}{2}$  teaspoon salt and several grinds pepper. Broil until lightly charred, about 6-8 minutes.



#### 6. Make toast and serve

Split rolls in half and drizzle with olive oil. Broil, cut-side up, until lightly toasted, about 3 minutes. Top each half of roll with a meatball and spoon sauce over. Top with remaining cheese and serve with broiled green beans.