



Tapas-Style Meatball Stew and Dessert

with Garlic Toast & Aioli



30-40min



2 Servings

This version of the recipe is customized to include dessert. Enjoy the mini New York cheesecakes after your meal!

What we send

- 1 bell pepper
- 1 zucchini
- ¼ oz fresh parsley
- 14½ oz whole peeled tomatoes
- 10 oz pkg grass-fed ground beef
- 1 oz panko ¹
- ¼ oz chorizo chili spice blend
- 1 baguette ¹
- 2 oz mayonnaise ^{3,6}
- 2 (4 oz) mini New York cheesecakes ^{1,3,6,7}

What you need

- olive oil
- kosher salt & pepper
- garlic
- 1 large egg ³
- red wine vinegar (or apple cider vinegar) ¹⁷

Tools

- medium ovenproof skillet (preferably cast-iron)
- aluminium foil

Cooking tip

Mixing meatballs mix and shaping them the day before you plan on serving them makes dinner prep a breeze! Store the meatballs in an airtight container in the refrigerator until ready to bake.

Allergens

Wheat (1), Egg (3), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1330kcal, Fat 78g, Carbs 98g, Protein 48g



1. Roast vegetables

Preheat oven to 450°F with a rack in the upper third. Halve **pepper**, discard stem and seeds, then cut into 1-inch pieces. Trim **zucchini**, then cut into 1-inch pieces.

In a medium ovenproof skillet (preferably cast-iron), toss vegetables with **1 tablespoon oil**. Season with **salt** and **pepper**. Roast on upper oven rack until vegetables are soft, 10-12 minutes.



4. Roast meatballs

Arrange **meatballs** over **roasted vegetables** in skillet. Pour **tomatoes and juices** over, then stir in **1 teaspoon vinegar**; season with **salt** and **pepper**. Bake on upper oven rack until meatballs are cooked through and sauce is slightly reduced, 12-15 minutes. Remove skillet, stir ingredients, and switch oven to broil. Broil until meatballs are browned, 3-4 minutes (watch closely).



2. Prep ingredients

Finely chop **1 teaspoon garlic**; halve **1 clove** and reserve for step 5.

Coarsely chop **parsley leaves and stems** together.

Cut **tomatoes** in the can with kitchen shears until finely chopped.



5. Toast bread

Halve **baguettes** lengthwise, then generously brush cut sides with **oil**. Place on a sheet of aluminum foil, **oiled** side up. Broil on upper oven rack until golden brown on both sides, 1-2 minutes per side (watch closely).

Rub cut sides of bread with **halved garlic clove**. Season with **salt**. Cut each piece of bread into quarters.



3. Prep meatballs

In a medium bowl, knead to combine **ground beef**, **half each of the chopped garlic and parsley**, **¼ cup panko**, **1 teaspoon chorizo chili spice blend**, **1 lightly beaten large egg**, **1 teaspoon salt**, and **a few grinds of pepper**.

Shape into **10 meatballs** (about 2 tablespoons each).



6. Make aioli & serve

In a small bowl, stir to combine **mayonnaise**, **remaining chopped garlic**, and **2 teaspoons each of water and oil**. Season to taste with **salt** and **pepper**.

Garnish **meatballs** with **remaining chopped parsley**, then serve with **garlic toasts** and **aioli** for spreading on toast or dipping. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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