

# DINNERLY



## Greek Turkey Meatballs & Spinach Orzo with Tzatziki

This version of the recipe is customized with ground turkey.



ca. 20min



2 Servings

### WHAT WE SEND

- 2 scallions
- 3 oz orzo <sup>1</sup>
- 10 oz pkg ground turkey
- 1 oz panko <sup>1</sup>
- ¼ oz dried oregano
- 3 oz baby spinach
- 4 oz tzatziki <sup>7,15</sup>

### WHAT YOU NEED

- olive oil
- garlic
- kosher salt & ground pepper

### TOOLS

- rimmed baking sheet
- medium saucepan

### ALLERGENS

Wheat (1), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 520kcal, Fat 23g, Carbs 45g, Protein 38g



#### 1. Prep ingredients

Preheat broiler with a rack in the center. Lightly oil a rimmed baking sheet.

Thinly slice **scallions**, keeping dark greens separate.

Finely chop **1 teaspoon garlic**.



#### 2. Cook pasta

Heat **2 teaspoons oil** in a medium saucepan. Add **scallion whites and light greens** and **pasta**; cook, stirring, until pasta is toasted, 2–3 minutes. Add **1¼ cups water** and **½ teaspoon salt**; bring to a boil. Cover and reduce to a simmer; cook until pasta is tender and liquid is evaporated, 12–15 minutes.



#### 3. Make meatballs

In a medium bowl, mix to combine **ground turkey, chopped garlic, ¼ cup panko, 1 teaspoon dried oregano, ½ teaspoon salt, and a few grinds of pepper**. Divide into 8 balls; place on prepared baking sheet. Drizzle with more **oil**.

Broil on center oven rack until golden and cooked through, 8–10 minutes.



#### 4. Wilt spinach & serve

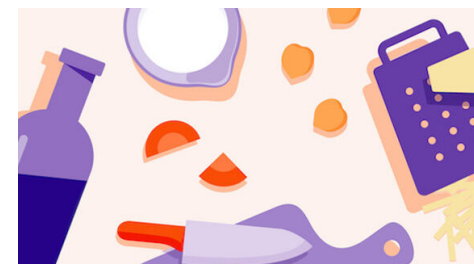
Meanwhile, add **spinach** to saucepan with **pasta** and stir until just wilted. Season to taste with **salt** and **pepper**.

Serve **Greek turkey meatballs** over **spinach orzo** with **tzatziki** and **scallion dark greens** over top. Enjoy!



#### 5. ...

What were you expecting, more steps?



#### 6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!