

# DINNERLY



## Fast! Gyro Meatballs with Couscous, Tzatziki & Feta



under 20min



2 Servings

A hearty meatball dinner on your table in less than 20 minutes? No you're not dreaming, you're just cooking with Dinnerly! Our ready-to-heat meatballs and tomatoes broil in the oven till they're browned and tender, then we toss them with gyro-spiced butter for ALL the flavor. Serve it over fluffy couscous and let tzatziki, feta, almonds, and mint join the party. We've got you covered!



## WHAT WE SEND

- 1 pkg grape tomatoes
- 3 oz couscous <sup>1</sup>
- ¼ oz gyro spice
- 1 oz salted almonds <sup>15</sup>
- ¼ oz fresh mint
- 4 oz tzatziki <sup>7,15</sup>
- 2 oz feta <sup>7</sup>
- 10 oz pkg ground beef
- 1 oz panko <sup>1</sup>

## WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- butter <sup>7</sup>
- sugar
- 1 large egg <sup>3</sup>

## TOOLS

- rimmed baking sheet
- microwave

## ALLERGENS

Wheat (1), Egg (3), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 950kcal, Fat 61g, Carbs 64g, Protein 43g

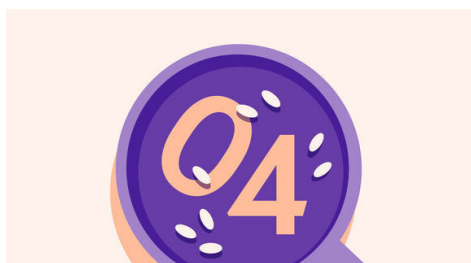


### 1. Broil meatballs

Preheat broiler with a rack in the upper third.

In a medium bowl, knead to combine **beef**, **¼ cup panko**, **1 large egg**, **several grinds of pepper**, and **½ teaspoon salt**. Shape into 8 meatballs.

Add to a rimmed baking sheet with **tomatoes**. Toss with **a drizzle of oil**, **salt**, and **pepper**. Broil until browned in spots and tomatoes are tender, shaking sheet halfway through, 7–10 minutes.



### 4. Finish & serve

Directly on baking sheet, carefully toss **meatballs and tomatoes** with **butter mixture**. Fluff **couscous** with a fork.

Serve **meatballs and tomatoes** over **couscous** with **tzatziki**, **crumbled feta**, **almonds**, and **mint leaves** over top. Enjoy!



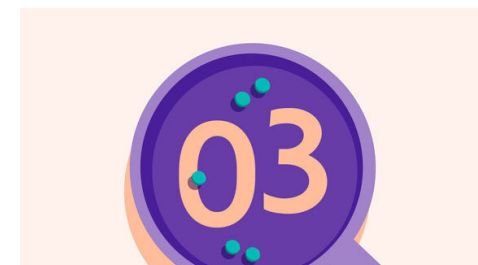
### 2. Cook couscous

Meanwhile, microwave **¾ cup water** in a medium bowl until boiling, 60–90 seconds. Immediately add **couscous**, **a pinch of salt**, and **a drizzle of oil**. Cover and set aside until water is absorbed, about 5 minutes.



### 5. ...

What were you expecting, more steps?



### 3. Prep ingredients

Microwave **2 tablespoons butter** in a small bowl until melted, then stir in **gyro spice** and **a pinch of sugar**.

Coarsely chop **almonds**.

Pick **mint leaves** from stems, tearing if large; discard stems.



### 6. ...

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