

DINNERLY



No Chop! Za'atar Meatballs with Spinach Orzo

& Sour Cream Sauce



ca. 20min



2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make these za'atar meatballs with orzo? Personally, we'd choose B. This dish requires absolutely no prepwork—just cook the orzo and meatballs, add spinach and sun-dried tomatoes, and stir the sour cream sauce together. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

WHAT WE SEND

- 3 oz orzo ¹
- 10 oz pkg grass-fed ground beef
- 1 oz panko ¹
- ¼ oz za'atar spice blend ¹¹
- 1 oz sour cream ⁷
- 3 oz baby spinach
- 1 oz sun-dried tomatoes ¹⁷

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- garlic
- 1 large egg ³

TOOLS

- small saucepan
- medium nonstick skillet
- microplane or grater

ALLERGENS

Wheat (1), Egg (3), Milk (7), Sesame (11), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

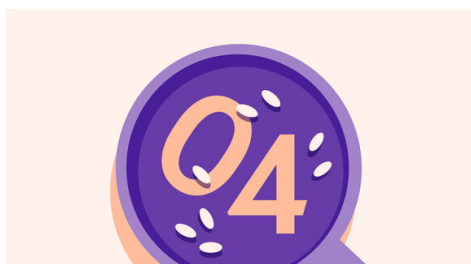
NUTRITION PER SERVING

Calories 790kcal, Fat 42g, Carbs 53g, Protein 42g



1. Cook orzo

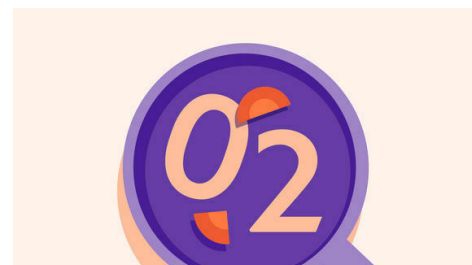
Heat **1 teaspoon oil** in a small saucepan over medium. Add **orzo** and cook, stirring, until toasted, 2–3 minutes. Add **1 cup water** and **½ teaspoon salt**; bring to a boil over high heat. Cover and reduce to a simmer; cook until orzo is tender and liquid is evaporated, 12–15 minutes. Cover to keep warm off heat until step 4.



4. Finish & serve

To saucepan with **orzo**, stir in **spinach** to gently wilt. Top with **sun-dried tomatoes**.

Serve **za'atar meatballs** with **spinach orzo** alongside. Drizzle **sour cream sauce** over top. Enjoy!



2. Cook meatballs

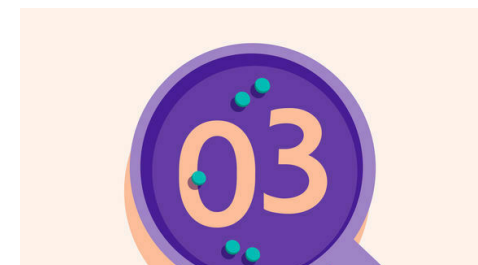
In a medium bowl, add **beef**, **¼ cup panko**, **1 large egg**, **several grinds of pepper**, and **½ teaspoon salt**. Knead gently to combine. Shape into **8 meatballs**.

Heat **2 tablespoons oil** in a medium nonstick skillet. Add meatballs; cook, turning occasionally, until cooked through, 12–16 minutes. Add **1 tablespoon za'atar**. Cook, stirring constantly, until coated and fragrant, about 1 minute.



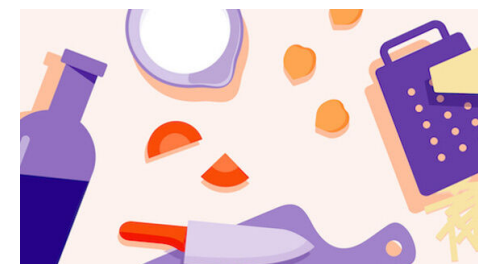
5. ...

What were you expecting, more steps? You're not gonna find them here!



3. Prep sour cream sauce

Finely grate **1 teaspoon garlic** into a small bowl. Stir in **all the sour cream** and **1 tablespoon water** at a time until it drizzles from spoon. Season to taste with **salt** and **pepper**.



6. ...

Kick back, relax, and enjoy your Dinnerly!