

DINNERLY



Greek Chicken Meatballs with Spinach Orzo & Tzatziki



ca. 20min



2 Servings

Trust us, a plate full of meatballs and orzo is exactly what you need right now. We flavor ground chicken with garlic and oregano before we broil the meatballs, then orzo pasta mixes it up with scallions and wilted spinach. Our readymade tzatziki is the creamy, refreshing cherry on top. We've got you covered!

WHAT WE SEND

- 2 scallions
- 3 oz orzo ¹
- 10 oz pkg ground chicken
- 1 oz panko ¹
- ¼ oz dried oregano
- 3 oz baby spinach
- 4 oz tzatziki ^{7,15}

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 470kcal, Fat 16g, Carbs 45g, Protein 42g



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 chicken, 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

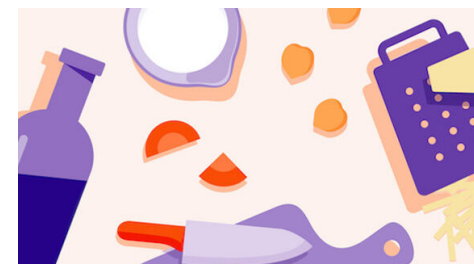
Meanwhile, add **spinach** to saucepan with **pasta** and stir until just wilted. Season to taste with **salt** and **pepper**.

Serve **Greek chicken 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!