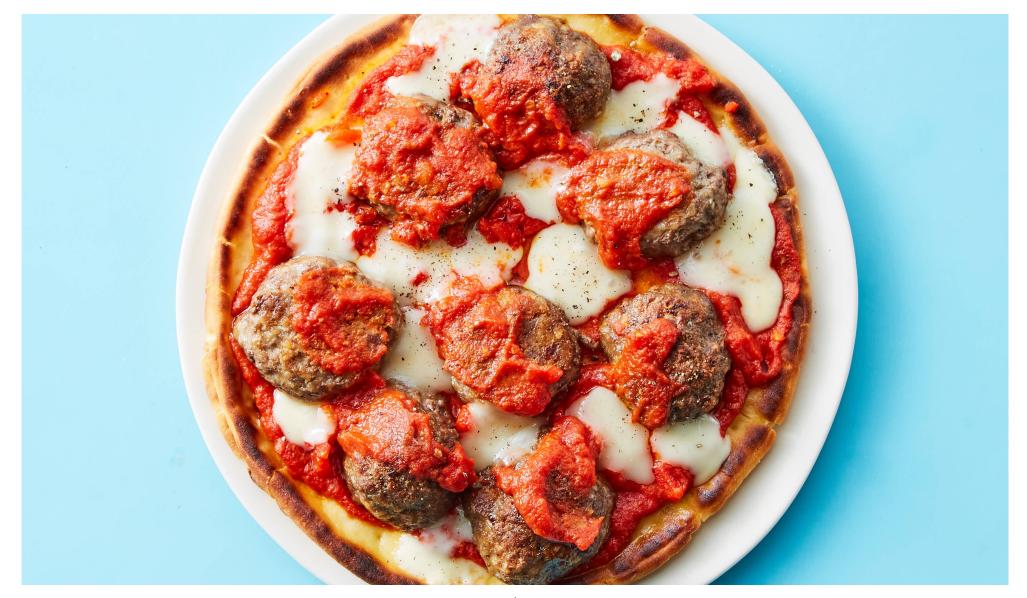
DINNERLY



Cheesy Meatball Pitza

with Roasted Red Peppers

🔊 under 20min 🔌 2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make this cheesy meatball pitza? Personally, we'd choose B. This dish requires absolutely no prepwork—just toast the pita, assemble the ingredients, and broil in the oven. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

WHAT WE SEND

- 2 Mediterranean pitas 1,2,3
- ½ lb pkg ready to heat beef meatballs 4,5,2,3
- 8 oz marinara sauce
- \cdot 2 oz shredded fontina ⁵
- \cdot 2 oz roasted red peppers

WHAT YOU NEED

olive oil

TOOLS

rimmed baking sheet

ALLERGENS

Sesame (1), Soy (2), Wheat (3), Egg (4), Milk (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 870kcal, Fat 59g, Carbs 56g, Protein 32g



1. Toast pitas

Preheat broiler with a rack in the top position.

Lightly brush **pitas** with **oil**, then transfer to a rimmed baking sheet. Broil on top oven rack until lightly browned, about 1 minute per side (watch closely as broilers vary).



What were you expecting, more steps?

You're not gonna find them here!

2. Assemble pitzas

Break each **meatball** in half.

cheese, and red peppers.

Evenly spread marinara sauce over

toasted pitas to edges. Top with meatballs,



3. Broil & serve

Broil on top oven rack until **cheese** is melted, 1–2 minutes (watch closely).

Cut **cheesy meatball pitzas** into wedges for serving, if desired. Enjoy!



Kick back, relax, and enjoy your Dinnerly!