

# DINNERLY



## Speedy Recipe! Chicken Souvlaki Meatballs

with Romaine & Toasted Pita Salad



20-30min



2 Servings

We took a Greek classic and turned it on its head for this one! Instead of a chicken souvlaki sandwich, we made a chicken souvlaki salad and we're not sorry about it. Don't fret, you still get all of the necessary components—tender chicken meatballs, the flavors of lemon, garlic and oregano, crisp romaine, and floury pita. We've got you covered!

## WHAT WE SEND

- 2 Mediterranean pitas <sup>1,6,11</sup>
- 1 lemon
- 1 oz panko <sup>1</sup>
- 10 oz pkg ground chicken
- ¼ oz dried oregano
- 1 romaine heart
- 2 plum tomatoes

## WHAT YOU NEED

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

## TOOLS

- rimmed baking sheet
- box grater or microplane

## ALLERGENS

Wheat (1), Egg (3), Soy (6), Sesame (11).  
May contain traces of other allergens.  
Packaged in a facility that packages  
gluten containing products.

## NUTRITION PER SERVING

Calories 790kcal, Fat 41g, Carbs 63g,  
Protein 48g



### 1. Prep Ingredients

Preheat broiler with a rack in the center and lower positions.

Lightly **oil** a rimmed baking sheet. Finely grate **1 teaspoon garlic**.

Into a small bowl, finely grate **zest from half the lemon**, then squeeze in **2 tablespoons juice**.



### 2. Make meatball mix

In a medium bowl, use a fork to whisk and mash together **1 large egg** and **panko** until a paste is formed. Add **ground chicken**, **grated garlic**, **½ teaspoon oregano**, **1 tablespoon oil**, **¾ teaspoon salt**, and **a few grinds of pepper**. Stir gently to combine. Shape mixture into 8 meatballs and place on prepared baking sheet.



### 3. Broil meatballs & pita

Brush **pitas** lightly with **oil**. Place baking sheet with **meatballs** on center oven rack. Place **pita** directly on lower oven rack. Broil until meatballs are browned and cooked through, and pita is deeply toasted and crisp, flipping pita halfway through, about 7 minutes for meatballs and about 10 for pita (watch closely as broilers vary).



### 4. Prep salad

Meanwhile, cut **lettuce** crosswise into ½-inch pieces, discarding end. Quarter **tomato** lengthwise, then cut into ½-inch pieces crosswise.

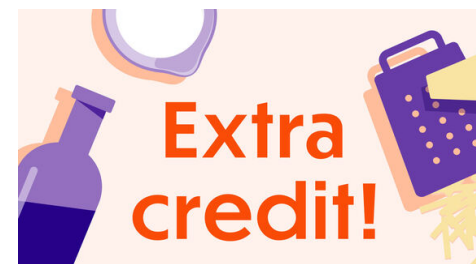
To bowl with **lemon juice and zest**, whisk in **¼ teaspoon oregano** and **3 tablespoons oil**; season to taste with **salt** and **pepper**.



### 5. Toss salad & serve

Once **pitas** are cool to the touch, tear into bite-sized pieces. In a large bowl, combine **lettuce**, **tomato**, and **pita** with **⅔ of dressing** and toss to combine.

Serve **salad** topped with **meatballs** and drizzle **remaining dressing** over top. Enjoy!



### 6. Check us out!

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