

DINNERLY



Greek Meatballs with Tomatoes & Orzo



30-40min



2 Servings

This dish will have you shouting, "Get me to the Greek!" It's like spaghetti and meatballs, but instead of long noodles, you have the small rice-shaped pasta called orzo. It's a fun and easy way to break out of your pasta rut—orzo they say (sorry!). And the best part? Orzo is quick-cooking, so you can get dinner on the table grígora. We've got you covered!

WHAT WE SEND

- 2 scallions
- 3 oz orzo ¹
- 10 oz pkg ground beef
- 1 oz panko ¹
- ¼ oz dried oregano
- 2 (8 oz) tomato sauce

WHAT YOU NEED

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

TOOLS

- small saucepan
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 850kcal, Fat 48g, Carbs 70g, Protein 39g



1. Prep ingredients

Bring a small saucepan of **salted water** to a boil.

Finely chop **2 teaspoons garlic**.

Trim ends from **scallions**, then thinly slice on an angle, keeping dark greens separate. Finely chop **half of the sliced scallion whites and light greens**.



2. Cook orzo & mix meatballs

Add **orzo** to boiling **water**; cook until al dente, 8–9 minutes. Reserve **¼ cup cooking water**; drain and return orzo to saucepan. Toss with **1 teaspoon oil**.

In a medium bowl, mix to combine **beef**, **chopped scallions**, **half of the panko**, **1 teaspoon of the chopped garlic**, **½ teaspoon oregano**, **1 large egg**, **¾ teaspoon salt**, and **a few grinds of pepper**. Shape into **10 meatballs**.



3. Cook meatballs

Heat **2 tablespoons oil** in a medium skillet over medium-high. Working in batches if necessary, add **meatballs** and cook, turning occasionally, until browned all over, 3–4 minutes (they won't be cooked through). Transfer to a plate and set aside until step 5; reserve **oil** in skillet.



4. Make tomato sauce

Return skillet with **oil** to medium-high heat. Add **sliced scallion whites and light greens** and **remaining chopped garlic**; cook, stirring, until fragrant, about 1 minute. Add **all of the tomato sauce**, **reserved cooking water**, **1½ teaspoons oregano**, **a few grinds of pepper**, and **a pinch of sugar**. Bring to a boil. Season to taste with **salt**.



5. Finish & serve

Return **meatballs** to skillet. Reduce heat to medium; simmer, stirring, until **sauce** is slightly reduced and meatballs are cooked through, 3–4 minutes. Stir **half of the scallion dark greens** into cooked orzo.

Serve **orzo** topped with **Greek meatballs**, **tomato sauce**, and **remaining scallion dark greens**. Enjoy!



6. Rate your plate!

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