

DINNERLY



Pork Shawarma Meatballs & Roasted Veggies

Developed by Our Registered Dietitian



30-40min



2 Servings

Dinnerly's resident dietitian is bringing you meals that are both ultra-satisfying and super nourishing. We're concentrating the fine flavors of pork shawarma into meatballs for ultimate ease and maximum deliciousness. Roasted potatoes, onions, and bell peppers make up a good chunk of your plate, and a dollop of creamy tzatziki take them over the top. We've got you covered!

WHAT WE SEND

- 1 red onion
- 2 Yukon gold potatoes
- 1 bell pepper
- 1 oz panko ¹
- ¼ oz ras el hanout
- 4 oz tzatziki ^{2,3}
- 10 oz pkg ground pork

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- garlic

TOOLS

- rimmed baking sheet

ALLERGENS

Wheat (1), Milk (2), Tree Nuts (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 600kcal, Fat 26g, Carbs 61g, Protein 37g



1. Prep veggies

Preheat oven to 450°F with a rack in the center.

Cut **onion** into 1-inch pieces, then finely chop 2 tablespoons. Chop **potatoes** into 1-inch pieces. Halve **pepper**, discard stem and seeds, then cut into 1-inch pieces.



2. Roast veggies

On a rimmed baking sheet, toss **potatoes**, **peppers**, and 1-inch **onion pieces** with 2 **tablespoons oil**; season with **salt** and **pepper**.

Roast on center oven rack until veggies are starting to soften and brown in spots, 20–25 minutes.



3. Make meatballs

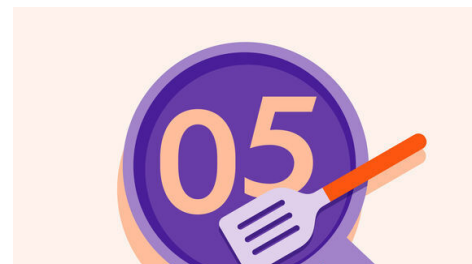
Meanwhile, finely chop 1 **teaspoon garlic**.

In a medium bowl, mix to combine **ground pork**, finely **chopped onions**, **chopped garlic**, ½ cup **panko**, 2 **teaspoons ras el hanout**, ½ **teaspoon salt**, and **a few grinds of pepper**. Shape into 8 meatballs (about 2 tablespoons each).



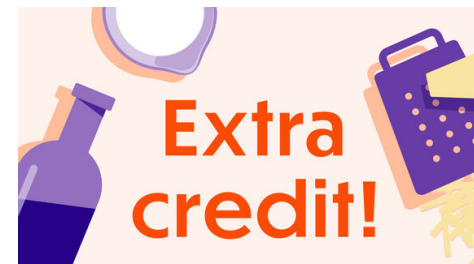
4. Roast meatballs

When **veggies** have roasted 20–25 minutes, remove baking sheet from oven. Nestle **meatballs** among veggies. Continue to roast on center oven rack until veggies are tender and well browned in spots and meatballs are cooked through to 165°F internally, 15–20 minutes.



5. Serve

Serve **shawarma meatballs** with **roasted veggies** alongside and with **tzatziki** drizzled over top. Enjoy!



6. Carbo-load!

If you want to bulk up this meal, turn it into a sandwich with some pita bread.