

# DINNERLY



## No Chop! Cheesy Meatball Pitza with Roasted Red Peppers



30-40min



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 mix and broil the meatballs, 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! **277**

## WHAT WE SEND

- 2 Mediterranean pitas <sup>1,6,11</sup>
- 8 oz marinara sauce
- 2 oz shredded fontina <sup>7</sup>
- 2 oz roasted red peppers
- 10 oz pkg grass-fed ground beef
- 1 oz panko <sup>1</sup>

## WHAT YOU NEED

- olive oil
- 1 large egg <sup>3</sup>

## TOOLS

- rimmed baking sheet

## ALLERGENS

Wheat (1), Egg (3), Soy (6), Milk (7), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 900kcal, Fat 47g, Carbs 62g, Protein 49g

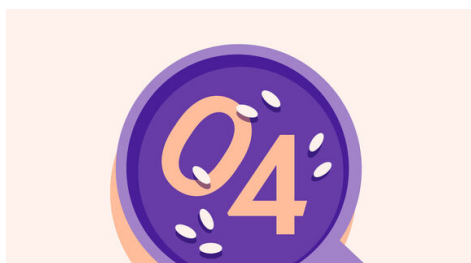


### 1. Broil meatballs

Preheat broiler with racks in the upper third and center.

To a medium bowl, add **beef**, **1 large egg**, **¼ cup panko**, **½ teaspoon salt**, and **several grinds of pepper**. Knead gently to combine. Shape into 8 meatballs.

Lightly **oil** a rimmed baking sheet. Add **meatballs** and drizzle with **oil**. Broil on center oven rack until browned and cooked through, 10–12 minutes (watch carefully).



### 4. Broil & serve

Place **pizzas** on same rimmed baking sheet and broil on top oven rack until **cheese** is melted, 1–2 minutes (watch closely).

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



### 2. Toast pitas

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



### 5. ...

What were you expecting, more steps? You're not gonna find them here!



### 3. Assemble pizzas

Break each **meatball** in half.

Evenly spread **marinara sauce** over **toasted pitas** to edges. Top with **meatballs**, **cheese**, and **red peppers**.



### 6. ...

Kick back, relax, and enjoy your Dinnerly!