



## Cheese-Stuffed Beef Meatballs

with Spinach Salad & Peppery Croutons



30-40min



2 Servings

We thought about how much we love meatballs and cooked up this version made with ground beef and chopped spinach. The beef benefits from a bit of additional TLC in the form of cheese—fontina to be exact. The sauce is a kicked up version of a tomato sauce, with the addition of a little harissa spice. A refreshing spinach salad with homemade croutons is served alongside.



## What we send

- garlic
- 14½ oz can whole peeled tomatoes
- 1 mini French roll <sup>1</sup>
- 5 oz baby spinach
- 10 oz pkg grass-fed ground beef
- 1 oz panko <sup>1</sup>
- 2 oz shredded fontina <sup>7</sup>
- ¼ oz harissa spice blend

## What you need

- olive oil
- kosher salt & pepper
- 1 large egg <sup>3</sup>
- sugar
- red wine vinegar (or white wine vinegar)

## Tools

- medium ovenproof skillet
- fine-mesh sieve
- rimmed baking sheet

## Allergens

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

## Nutrition per serving

Calories 960kcal, Fat 65g, Carbs 37g, Protein 46g



### 1. Prep ingredients

Preheat the oven to 425°F with a rack in the center. Finely chop **2 large garlic cloves**. Using kitchen shears, finely chop **tomatoes** directly in the can. Cut **roll** into 1-inch pieces. Toss **bread cubes** with **1 tablespoon oil** and season with **salt** and **pepper** on a sheet of foil.



### 4. Brown meatballs

Heat **2 tablespoons oil** in the same skillet over medium-high. Add **meatballs** and cook, turning occasionally, until browned but not cooked through, about 6 minutes. Transfer to a plate leaving, **oil** in the skillet. Stir **remaining garlic** and **1 teaspoon harissa spice** (or less, if desired) into same skillet; cook for 10 seconds.



### 2. Sauté spinach

Heat **1 teaspoon oil** in a medium ovenproof skillet (preferably nonstick) over medium-high. Add **half of the spinach**, **⅓ of the chopped garlic**, and **1 tablespoon water**; cook, stirring, until wilted, 1-2 minutes. Transfer to a fine-mesh sieve and press out excess liquid. Coarsely chop wilted spinach on a cutting board, then transfer to a medium bowl.



### 5. Braise meatballs

Add **tomatoes and juices**, **⅓ cup water**, **½ teaspoon salt**, **several grinds of pepper**, and **½ teaspoon sugar**. Boil for 2 minutes. Add **meatballs**; turn to coat. Braise on center oven rack, turning meatballs once, until an instant read thermometer reaches 155°F when inserted into the center of the meatballs, and sauce is thickened, 15-20 minutes.



### 3. Make meatballs

To bowl with **cooked spinach**, add **beef**, **panko**, **1 large egg**, **1 tablespoon oil**, **¾ teaspoon salt**, and **¼ teaspoon pepper**. Gently knead to combine. Using lightly moistened hands, form into 8 meatballs. Evenly divide **fontina** between meatballs, press cheese into the center of each meatball, then cover over cheese, reforming the beef mixture into a ball.



### 6. Make salad & serve

While **meatballs** braise, transfer foil with **croutons** to oven and bake directly on oven rack until toasted, 10-12 minutes (watch closely as ovens vary). In a medium bowl, toss **remaining spinach**, **1 tablespoon each of vinegar and oil**, and **croutons**. Season salad with **salt** and **pepper**, and serve alongside **meatballs and sauce**. Enjoy!