

DINNERLY



Greek Turkey 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 ²
- 10 oz pkg ground turkey
- 1 oz panko ²
- ¼ oz dried oregano
- 2 (8 oz) tomato sauce

WHAT YOU NEED

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

TOOLS

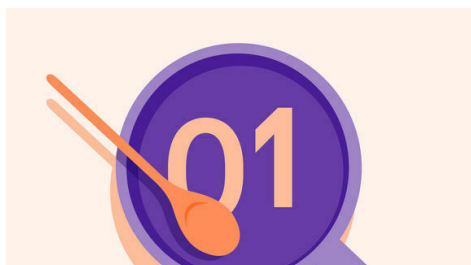
- small saucepan
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 740kcal, Fat 38g, Carbs 70g, Protein 40g

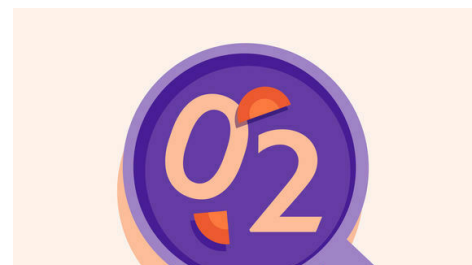


1. Prep ingredients

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

Finely chop **2 teaspoons garlic**.

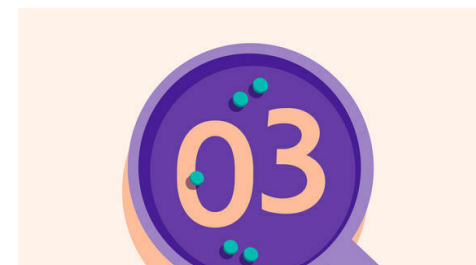
Trim ends from **scallions**, then thinly slice on an angle, keeping dark greens separate. Finely chop **half of the sliced scallion whites and light greens** (leave remaining sliced).



2. Cook orzo & mix meatballs

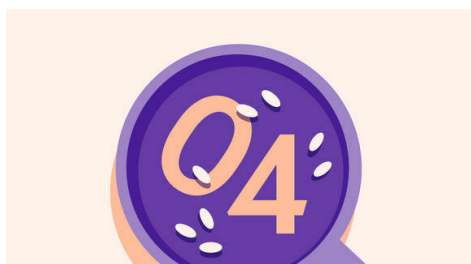
To boiling water, add **orzo**; cook until al dente, 8–9 minutes. Reserve **¼ cup cooking water**; drain and return orzo to saucepan. Toss with **oil**.

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



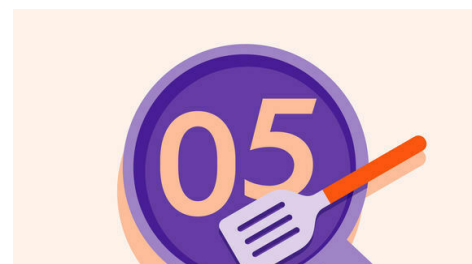
3. Cook meatballs

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



4. Make tomato sauce

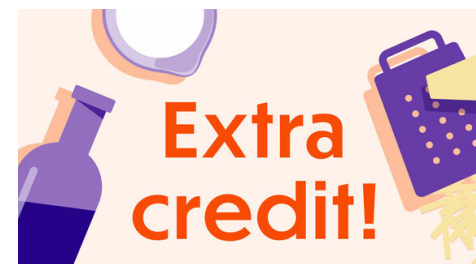
Return same skillet to medium-high heat. Add **sliced scallion whites and light greens** and **remaining chopped garlic**; cook, stirring, until fragrant, about 1 minute. Add **all of the tomato sauce, reserved cooking water, 1½ teaspoons oregano, a few grinds of pepper**, and **a pinch of sugar**. Bring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

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



6. Did you know?

As we made the switch to becoming a paperless company at our US and Australian sites, 2.6 million sheets of paper waste was avoided in 2020. As we implement this in all our sites, it will allow us to save more than 6 million sheets of paper per year globally.