



## Mezze Appetizer Board

with Chicken Za'atar Meatballs



30min



2 Servings

A happy hour (or two) is guaranteed with this Mediterranean appetizer spread. We flavor bite-sized chicken meatballs with za'atar (a Middle Eastern spice blend of sesame and herbs), and serve them alongside marinated Castelvetrano olives, toasted pita bread, and fresh crudité's, perfect for dipping into Greek yogurt. Pour your favorite beverage and nosh away the hours!



## What we send

- garlic
- 1 lemon
- 1 oz Castelvetrano olives
- 2 Mediterranean pitas <sup>1,3,4</sup>
- 10 oz pkg ground chicken
- 1 oz panko <sup>1</sup>
- ¼ oz za'atar spice blend <sup>3</sup>
- 1 bell pepper
- 1 carrot
- 2 (4 oz) Greek yogurt <sup>2</sup>

## What you need

- olive oil
- kosher salt & ground pepper

## Tools

- microplane or grater
- rimmed baking sheet

## Allergens

Wheat (1), Milk (2), Sesame (3), Soy (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 410kcal, Fat 20g, Carbs 36g, Protein 28g



### 1. Marinate olives

Preheat broiler with a rack in the upper third.

Finely chop **2 teaspoons garlic**. Finely grate **2 teaspoons lemon zest**; cut **lemon** into wedges.

In a small bowl, combine **half of the lemon zest**, **½ teaspoon of the chopped garlic**, and **3 tablespoons oil**. Remove any pits from **olives**, if necessary, and toss to coat. Set aside until ready to serve.



### 4. Broil meatballs

Drizzle **meatballs** with **oil**. Broil on upper oven rack until just starting to brown and cooked through, 6–8 minutes (watch closely). Remove meatballs from baking sheet and transfer to serving dish. Sprinkle with **some of the remaining za'atar** and **a squeeze of lemon**.



### 2. Toast pita

Drizzle both sides of **pita** with **oil**. Transfer to a rimmed baking sheet and broil on upper oven rack until toasted, 2–4 minutes per side (watch closely as broilers vary). Transfer to a cutting board and lightly **oil** same baking sheet.



### 5. Prep crudités

Meanwhile, halve **bell pepper**, remove stem and seeds, and cut into strips. Halve **carrot** lengthwise and cut into spears.

Cut **toasted pita** into triangles.



### 3. Make meatballs

Meanwhile, in a medium bowl, mix to combine **chicken**, **⅓ cup panko**, **2 teaspoons za'atar**, **remaining lemon zest and chopped garlic**, **1 teaspoon salt**, and **a few grinds of pepper**.

Shape into 12 **meatballs**, about 1 tablespoon each. Place on oiled baking sheet, spaced at least ½-inch apart.



### 6. Serve

Transfer **yogurt** to a serving bowl and drizzle with **oil**. Serve alongside **crudités**, **pita**, **marinated olives**, **za'atar meatballs**, and **lemon wedges**. Enjoy!