



Tapas Platter: Albondigas & Pan con Tomate

with Garlic-Parsley Zucchini



40-50min



2 Servings

Grazing is our preferred pastime, and tapas is the best way to do it! No tapas spread is complete without fan favorite albondigas. We save time and prep with ready to heat meatballs that simmer in tomato sauce seasoned with smoked paprika. Grated tomato pulp serves as a refreshing topping for toasted ciabatta. We finish this tasty array with calabacin al ajillo, charred zucchini medallions topped with a garlic-parsley sauce.

What we send

- 2 zucchini
- 1 yellow onion
- garlic
- ¼ oz fresh parsley
- 1 tomato on the vine
- ½ lb pkg ready to heat beef meatballs 1,2,3,4
- ¼ oz smoked paprika
- 8 oz tomato sauce
- 1 pkt chicken broth concentrate
- 1 ciabatta roll 4

What you need

- kosher salt & ground pepper
- olive oil
- white wine vinegar (or red wine vinegar)

Tools

- box grater
- rimmed baking sheet
- medium skillet

Allergens

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

Nutrition per serving

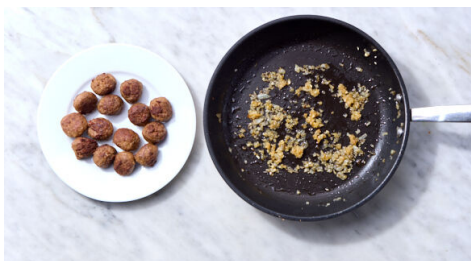
Calories 840kcal, Fat 57g, Carbs 59g, Protein 27g



1. Prep ingredients

Scrub **zucchini**; cut into ¾-inch thick rounds. Finely chop **half of the onion**. Finely chop **1½ tablespoons garlic**. Pick **parsley leaves** from stems and finely chop; discard stems. Cut **tomato** in half lengthwise.

Place box grater in a large bowl. Rub **cut side of tomato** against large holes of grater until tomato flesh is reduced to pulp; discard skins.



4. Begin meatballs

In reserved skillet, heat **1 tablespoon oil** over medium-high heat until shimmering. Add **meatballs**; cook, shaking skillet occasionally, until meatballs are browned in spots, 2-3 minutes. Transfer to a plate.

Lower heat to medium; add **onions, remaining chopped garlic, 1 tablespoon oil, and a pinch of salt**. Cook, stirring occasionally, until onions are softened, 3-4 minutes.



2. Cook zucchini

Stir **½ tablespoon oil** into **tomato pulp**; season to taste with **salt** and **pepper**. Set aside.

Preheat broiler with a rack in the top position. On a rimmed baking sheet, toss **zucchini** with **1 tablespoon oil**; season with **salt** and **pepper**. Arrange in a single layer. Broil until browned, flipping halfway through, 10-12 minutes. Transfer to a plate; reserve baking sheet.



5. Simmer meatballs

Add **1 teaspoon smoked paprika** to skillet; cook until fragrant, about 30 seconds. Add **meatballs, tomato sauce, broth concentrate, and ¼ cup water**. Bring to a simmer over medium-high heat, then simmer over medium-low, 10 minutes. Off heat, season with **salt** and **pepper**. Split **bread** and place on reserved baking sheet, crust side up. Broil until browned and crusty, 1-2 minutes.



3. Make garlic-parsley sauce

Meanwhile, in a medium skillet, combine **3 tablespoons oil** and **1 tablespoon chopped garlic**. Cook over medium-low heat until garlic is soft and golden, 3-4 minutes. Transfer **garlic oil** to a small bowl.




Set aside **a small pinch of parsley** for step 6. Stir **remaining parsley** and **1 tablespoon vinegar** into garlic oil; season lightly with **salt** and **pepper**. Set aside.



6. Toast bread & serve

Flip **bread**; brush cut sides with **oil**. Broil until browned and crisp, 1-2 minutes. While bread is warm, rub cut sides with a **halved garlic clove**.

Spoon **garlic-parsley sauce** over **zucchini**. Transfer **meatballs** to a plate; sprinkle with **remaining parsley**. Spoon **tomato pulp** over **bread** and cut toast into batons; drizzle with **oil**. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)
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