MARLEY SPOON

# Harissa Tagine & Ready-Made Meatballs

with Currants & Couscous

30-40min 2 Servings

Cozy up to these tender meatballs in a warmly spiced tomato sauce that we serve over a bed of fluffy couscous. Inspired by the flavorful North African stews known as tagines, ready-made meatballs simmer in a harissa spice-scented tomato sauce. Sweet, dried currants fleck the quick-cooking couscous and we garnish it all with fresh mint, crunchy almonds, and tangy feta.

## What we send

- 1 yellow onion
- garlic
- ¼ oz harissa spice blend
- 14½ oz can whole peeled tomatoes
- ½ lb pkg ready to heat beef meatballs [1,3,6,7]
- 3 oz couscous [1]
- ½ oz dried currants
- 1 oz salted almonds [15]
- ¼ oz fresh mint
- 2 oz feta [7]

## What you need

- olive oil
- kosher salt & ground pepper
- sugar

## Tools

- medium Dutch oven or ovenproof pot with lid
- microwave

**Cooking tip**

Wrap any remaining herbs in a slightly damp paper towel and store in a plastic bag until ready to use.

**Allergens**

Wheat (1), Egg (3), Soy (6), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

**Nutrition per serving**

Calories 870kcal, Fat 52g, Carbs 75g, Protein 33g

### 1. Prep ingredients

Preheat oven to 425°F with a rack in the center. Coarsely chop **onion**. Finely chop **2 teaspoons garlic**.

Heat **1 tablespoon oil** in a medium Dutch oven or ovenproof pot over medium. Add onions; season with **a pinch each of salt and pepper**. Cook, stirring occasionally, until softened and slightly caramelized, 5–7 minutes.

### 2. Start sauce

Transfer **⅓ of the onions** to a medium bowl. To pot with **remaining onions**, add **harissa spice** and **garlic**. Cook, stirring, until, fragrant, about 30 seconds. Add **½ cup water** and bring to a simmer, scraping up bits from the bottom of the pan.

### 3. Add tomatoes

Add **tomatoes** and **1 teaspoon each of salt and sugar**. Bring to a simmer and cover. Reduce heat to low and cook until tomatoes are completely softened, about 15 minutes. Off heat, using a fork or potato masher, crush tomatoes until a coarse sauce forms.

### 4. Simmer meatballs

Add **meatballs** to pot with **tomato sauce**. Bake pot on center oven rack uncovered until **meatballs** are heated through and **sauce** is slightly reduced, about 20 minutes.

### 5. Make couscous

To bowl with **reserved onions**, add **⅔ cups water** and **salt** to taste. Microwave until steaming. Stir in **couscous** and **currants**. Cover with plastic wrap and let steam for at least 12 minutes, until couscous has absorbed all of the liquid.

### 6. Garnish & serve

Coarsely chop **almonds**. Pick **mint leaves** from stems and coarsely chop; discard stems. Fluff **couscous** with a fork and stir in **almonds**. Garnish **meatball tagine** with **mint** and **crumbled feta** over top. Serve and enjoy!