

DINNERLY



Cheesy Meatball Pitza with Roasted Red Peppers



30-40min



2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make this cheesy meatball pitza? Personally, we'd choose B. This dish requires absolutely no prepwork—just make the meatballs, toast the pita, assemble the ingredients, and broil in the oven. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

WHAT WE SEND

- 2 Mediterranean pitas ^{2,3,4}
- 10 oz pkg grass-fed ground beef
- 1 oz panko ⁴
- 8 oz marinara sauce
- 2 oz shredded fontina ⁵
- 2 oz roasted red peppers

WHAT YOU NEED

- olive oil
- large egg ¹

TOOLS

- rimmed baking sheet

ALLERGENS

Egg (1), Sesame (2), Soy (3), Wheat (4), Milk (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 900kcal, Fat 47g, Carbs 62g, Protein 49g



1. Toast pitas

Preheat broiler with a rack in the top position.

Lightly brush **pitas** with **oil**, then transfer to a rimmed baking sheet. Broil on top oven rack until lightly browned, about 1 minute per side (watch closely as broilers vary).



4. Broil & serve

Broil on top oven rack until **cheese** is melted, 1–2 minutes (watch closely).

Cut **cheesy meatball pitzas** into wedges for serving, if desired. Enjoy!



2. Prep & cook meatballs

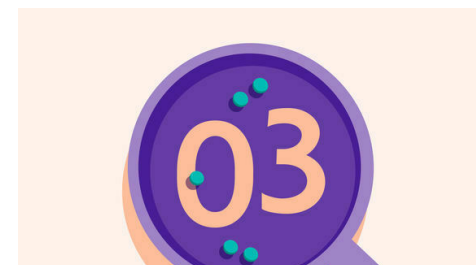
To a medium bowl, add **beef**, **1 large egg**, **¼ cup panko**, **½ teaspoon salt**, and **several grinds of pepper**. Knead gently to combine. Shape into 8 meatballs.

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **meatballs** and cook, turning occasionally, until cooked through, 12–16 minutes.



5. ...

What were you expecting, more steps?



3. Assemble pitzas

Break each **meatball** in half.

Evenly spread **marinara sauce** over **toasted pitas** to edges. Top with **meatballs**, **cheese**, and **red peppers**.



6. ...

Kick back, relax, and enjoy your Dinnerly!