

# MARLEY SPOON



## Pitza with Ready to Heat Meatballs & Creamy Tuscan Salad



ca. 20min



2 Servings

Pizza Night is now officially Pitza Night thanks to pita bread and sausage! A personal sausage meatball pitza with a crisp lettuce and tomato salad is a retro classic that will never go out of style. We layer the pitas with marinara sauce, mozzarella, ready to heat sausage meatballs, and Parmesan. While they brown and turn melty, we make a creamy Tuscan dressing for the salad and just like that, Pitza Night is here to stay.

## What we send

- ¾ oz Parmesan <sup>2</sup>
- 3¾ oz mozzarella <sup>2</sup>
- 1 romaine heart
- 1 plum tomato
- 2 Mediterranean pitas <sup>3,4,5</sup>
- ½ lb pkg ready to heat beef meatballs <sup>1,2,4,5</sup>
- 8 oz marinara sauce
- 1 oz sour cream <sup>2</sup>
- ¼ oz Tuscan spice blend

## What you need

- olive oil
- red wine vinegar

## Tools

- box grater or microplane
- rimmed baking sheet

## Allergens

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

## Nutrition per serving

Calories 910kcal, Fat 54g, Carbs 66g, Protein 44g



### 1. Prep ingredients

Preheat broiler with a rack in the upper third.

Finely grate **Parmesan**, if necessary. Coarsely grate **mozzarella**. Cut **romaine** into 1-inch pieces. Cut **tomato** into ½-inch pieces.



### 2. Toast pitas

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).



### 3. Make pitzas

Halve **meatballs**. Spread **some marinara sauce** on **pitas**. Divide **mozzarella cheese** over sauce, top with **meatballs**, and sprinkle **some Parmesan** over top.



### 4. Broil pitza

Broil on upper oven rack until **meatballs** are warmed through and **cheese** is just starting to brown, 2–4 minutes (watch closely).



### 5. Make salad

Meanwhile, in a large bowl, stir together **sour cream**, **2 teaspoons Tuscan spice blend**, **2 tablespoons oil**, and **2 teaspoons vinegar**. Thin with **water** (1 teaspoon at a time) to reach desired consistency. Add **romaine** and **tomatoes**; toss to coat.



### 6. Finish & serve

Transfer **pitas** to plates and top with **remaining Parmesan** and **some Tuscan spice blend**, if desired. Serve **salad** alongside. Enjoy!