

MARLEY SPOON



Pitza with Beef Meatballs

& Creamy Tuscan Salad



ca. 20min



2 Servings

Pizza Night is now officially Pitza Night thanks to pita bread and sausage! A personal 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, 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 ²
- 3¾ oz mozzarella ²
- 1 romaine heart
- 1 plum tomato
- 2 Mediterranean pitas ^{3,4,5}
- 10 oz pkg grass-fed ground beef
- 1 oz panko ⁵
- 8 oz marinara sauce
- 1 oz sour cream ²
- ¼ oz Tuscan spice blend

What you need

- large egg ¹
- kosher salt & ground pepper
- 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 1050kcal, Fat 56g, Carbs 69g, Protein 60g



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.

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.



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).



2. Broil meatballs

Lightly oil a rimmed baking sheet. Transfer **meatballs** to rimmed baking sheet and drizzle with oil. Broil on center oven rack until browned on the bottom and cooked through, 10-12 minutes (watch closely).

Lightly brush **pitats with oil**, then transfer to a separate rimmed baking sheet. Broil on top oven rack until lightly browned, about 1 minute per side (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.



3. Make pitzas

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



6. Finish & serve

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