

# DINNERLY



## Lamb & Feta Meatballs with Crispy Romaine & Pita Salad



20-30min



2 Servings

This dish is a trip! A trip to the Mediterranean! Juicy kefta (fancy for oval-shaped meatballs) are put together with a killer combo of ground lamb and feta cheese. It's all served on top of a refreshing salad spiked with toasted pita croutons and a creamy garlic sauce. We've got you covered!

## WHAT WE SEND

- 2 Mediterranean pitas <sup>3,4,5</sup>
- 10 oz pkg ground lamb
- ¼ oz granulated garlic
- 2 oz feta <sup>2</sup>
- 1 romaine heart
- 1 cucumber
- 1 oz sour cream <sup>2</sup>

## WHAT YOU NEED

- olive oil
- 1 large egg <sup>1</sup>
- kosher salt & ground pepper
- red wine vinegar (or white wine vinegar)

## TOOLS

- 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 860kcal, Fat 58g, Carbs 43g, Protein 42g



### 1. Prep ingredients

Preheat broiler with a rack in the top position and a second oven rack placed directly below.

Lightly oil a rimmed baking sheet. Finely chop **half of one pita**, saving the rest for step 3.



### 2. Form lamb meatballs

In a medium bowl, use a fork to mash together **1 large egg** and **chopped pita**, forming a paste. Add **ground lamb**, **½ teaspoon granulated garlic**, **¾ teaspoon salt**, and **a few grinds of pepper**; stir gently to combine. Gently fold in **crumbled feta**. Shape mixture into 8 football-shaped meatballs and place on prepared baking sheet.



### 3. Broil meatballs & pita

Brush both sides of **remaining pitas** with **oil**. Place baking sheet with **meatballs** on top oven rack, and place pitas directly on lower oven rack. Broil until meatballs are browned and cooked through, about 9 minutes, and pitas are deeply toasted and crisp, flipping halfway through, about 7 minutes (watch closely as broilers vary).



### 4. Make salad

Meanwhile, cut **lettuce** crosswise into ½-inch pieces, discarding end. Peel **cucumber**, if desired; thinly slice into rounds. Once **pitas** are cool to touch, tear into bite-sized pieces.

In a large bowl, whisk together **1 tablespoon vinegar** and **2 tablespoons oil**; season with **salt** and **pepper**. Add **pitas**, **lettuce**, and **cucumbers** and toss to combine.



### 5. Make garlic sauce & serve

In a small bowl, stir to combine **sour cream** and **a pinch of granulated garlic**. Thin sauce with **1 teaspoon water** at a time, as needed until it drizzles from a spoon; season with **salt** and **pepper**.

Serve **salad** topped with **lamb and feta meatballs**. Drizzle **garlic sauce** all over. Enjoy!



### 6. Make it ahead!

Save time during the hangry dinnertime rush by prepping and shaping the meatballs in steps 1 & 2 and holding them in an airtight container in the fridge until ready to cook.