



Red Pepper Pesto Meatballs

with Yogurt, Chopped Salad & Pita



20-30min



2 Servings

We kick tender grass-fed meatballs up a few notches with a flavorful sauce of roasted red pepper pesto, smoked paprika, and fresh cilantro. Toasted pita is perfect for soaking up the sauce, while cooling Greek yogurt and crisp veggies temper the warming spices of the meatballs.

What we send

- 1 cucumber
- 1 bell pepper
- garlic
- ¼ oz fresh cilantro
- 2 Mediterranean pitas ^{3,4,5}
- 10 oz pkg grass-fed ground beef
- ¼ oz smoked paprika
- 2 (2 oz) roasted red pepper pesto ²
- 4 oz Greek yogurt ²

What you need

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

Tools

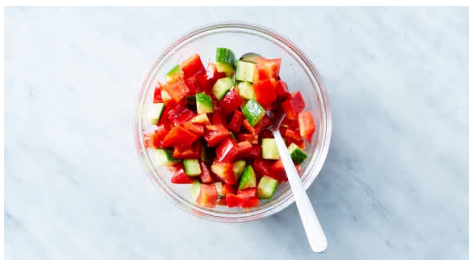
- medium ovenproof skillet

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 920kcal, Fat 50g, Carbs 59g, Protein 50g



1. Make salad

Trim ends from **cucumber** (peel if desired), then cut into ½-inch pieces. Halve **pepper**, discard stem and seeds, then cut into ½-inch pieces.

In a medium bowl, combine **2 tablespoons oil** and **2 teaspoons vinegar**. Add **peppers, cucumbers**, and **a pinch each of salt and pepper**; toss to combine. Set aside, stirring occasionally, until step 6.



4. Broil meatballs

Broil **meatballs** on top oven rack until browned, 4-8 minutes (watch closely as broilers vary).

Meanwhile, in a medium bowl, combine **all of the red pepper pesto**, **⅔ of the cilantro**, and **½ teaspoon smoked paprika**. Once meatballs are browned, spoon **sauce** over top. Broil on top oven rack until sauce is warmed through, 1-2 minutes more.



2. Prep ingredients

Preheat broiler with a rack in the top position.

Finely chop **1 teaspoon garlic**. Finely chop **cilantro leaves and stems** together.

Cut each **pita** in half, then cut a 1-inch thick strip from 2 of the halves. Finely chop pita strips. Reserve pita halves for step 5.



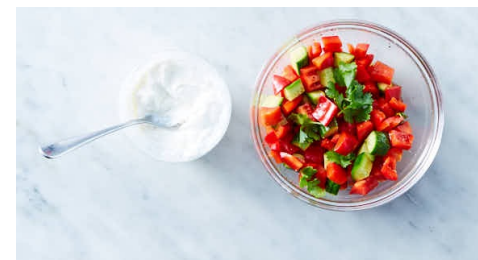
5. Toast pitas

Brush **pitas halves** all over with **oil**. Broil directly on top oven rack until lightly browned, 1-2 minutes (watch closely). Transfer to a cutting board, then slice into wedges.



3. Make meatballs

In a medium bowl, add **chopped pita** and **1 large egg**, mashing with a fork to combine. Add **beef**, **½ teaspoon smoked paprika**, **¼ teaspoon chopped garlic**, **¾ teaspoon salt**, and **a few grinds of pepper**; stir to combine. Shape into **10 meatballs** (about 2 tablespoons each) and transfer to a medium ovenproof skillet.



6. Finish & serve

In a small bowl, combine **yogurt**, **remaining chopped garlic**, **1 tablespoon water**, and **a pinch each of salt and pepper**. To bowl with **salad**, stir in **remaining cilantro leaves**; season to taste with **salt** and **pepper**. Drizzle **meatballs and sauce** with **olive oil**.

Serve **meatballs** over **yogurt** with **salad** and **pita wedges** alongside. Enjoy!