

# DINNERLY



## Cheesy Meatball Pitza:

No chopping. No slicing. No knife required!



20-30min



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 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 <sup>1,2,3</sup>
- ½ lb pkg ready to heat beef meatballs <sup>4,5,3</sup>
- 8 oz pkt marinara sauce
- 2 oz pkt shredded fontina <sup>5</sup>
- 2 oz roasted red peppers

### WHAT YOU NEED

- olive oil

### TOOLS

- rimmed baking sheet

### ALLERGENS

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

### NUTRITION PER SERVING

Calories 740kcal, Fat 47g, Carbs 46g, Protein 36g



#### 1. Toast pita

Preheat broiler with top rack 6-inches from heat source. Brush **pitas** lightly with **oil**, then transfer to a rimmed baking sheet. Broil on top oven rack until lightly browned on both sides, about 1 minute per side (watch closely).



#### 2. Assemble pitza

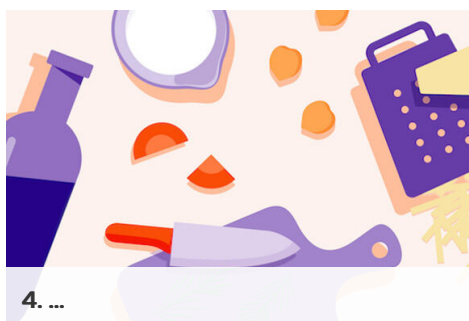
Break each **meatball** in half.

Spread **marinara sauce** over **toasted pitas**, evenly to edges. Top with **meatballs**, **cheese**, and **roasted red peppers**.



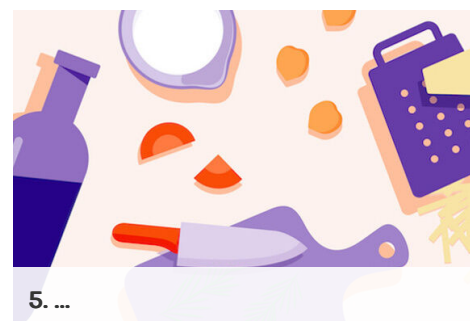
#### 3. Finish & serve

Broil **pizzas** on top oven rack until **cheese** is melted, 1–2 minutes (watch closely). Cut **cheesy meatball pizzas** into wedges for serving. Enjoy!



#### 4. ...

What were you expecting, more steps?



#### 5. ...

You're not gonna find them here!



#### 6. ...

Kick back, relax, and enjoy your Dinnerly!