

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 ^{1,6,11}
- ½ lb pkg ready to heat beef meatballs ^{1,3,7}
- 8 oz pkt marinara sauce
- 2 oz pkt shredded fontina ⁷
- 2 oz red peppers

WHAT YOU NEED

- olive oil

TOOLS

- rimmed baking sheet

ALLERGENS

Wheat (1), Egg (3), Soy (6), Milk (7), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 740kcal, Fat 47g, Carbs 45g, Proteins 35g



1. Toast pitas

Preheat broiler with a rack in the top position.

Brush **pitas** lightly 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).



2. Assemble pitzas

Break each **meatball** in half. Thinly slice **red peppers**, if necessary.

Evenly spread **marinara sauce** over **toasted pitas** to edges.

Divide **meatballs**, **cheese**, and **red peppers** among each pita.



3. Finish & serve

Broil **pitzas** on top oven rack until **cheese** is melted, 1–2 minutes (watch closely).

Cut **cheesy meatball pitzas** into wedges for serving, if desired. Enjoy!



4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!