

MARLEY SPOON



Holiday Appetizer Duo: BBQ Cocktail Meatballs

& Tuscan Bean Dip with Chips



30-40min



2 Servings

Two simple-to-prepare-but-sure-to-wow appetizers will make you a holiday hero in the kitchen. Tender, bite-size beef meatballs are lacquered with sweet barbecue sauce, for an addictive bite. And a picture-perfect platter of rosemary scented white bean dip with crisp pita wedges is guaranteed to please.

What we send

- garlic
- 1 oz fresh ginger
- 1 oz scallions
- 10 oz ground beef
- 1 oz panko ²
- 2 oz barbecue sauce
- 1 can white beans
- ¼ oz fresh rosemary (use half)
- 2 Mediterranean pitas ^{3,4,2}

What you need

- kosher salt & ground pepper
- egg ¹
- olive oil
- sugar
- apple cider vinegar (or white wine vinegar)

Tools

- medium ovenproof skillet
- medium skillet
- rimmed baking sheet

Allergens

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

Nutrition per serving

Calories 300kcal, Fat 13g, Carbs 33g, Protein 12g



1. Prep meatballs

Preheat oven to 450°F with a rack in the center. Peel and finely chop **2 teaspoons each garlic and ginger**. Trim **scallions**, then thinly slice. In a medium bowl, knead to combine **beef, panko**, chopped garlic and ginger, $\frac{3}{4}$ of the scallions, **1 teaspoon salt, 1 large egg**, and **a few grinds of pepper**. Shape into 16 mini meatballs. Transfer to an **oiled** medium ovenproof skillet.



2. Cook meatballs

Roast **meatballs** on the center oven rack until browned and cooked through, 10–12 minutes. In a small bowl, stir to combine **BBQ sauce, 2 tablespoons water**, and **1 tablespoon each sugar and vinegar**. Add mixture to skillet and cook over medium heat, turning meatballs, until glazed, 2 minutes. Transfer to a plate and skewer with toothpicks. Sprinkle with remaining **scallions**. Enjoy!



3. Prep bean dip

Preheat oven to 450°F with a rack in the center. Peel and finely chop **1 teaspoon garlic**. No need to drain or rinse **beans**.



4. Make rosemary oil

Heat $\frac{1}{3}$ cup oil in a medium skillet until shimmering. Add **half of the rosemary sprigs** (save rest for own use) and cook over medium heat until just crisp and fragrant, 1–2 minutes. Set rosemary sprigs on paper towels to drain. Carefully pour oil into a heatproof bowl to cool; reserve for steps 5 and 6.



5. Make bean dip

Heat **2 tablespoons rosemary oil** in same skillet. Add **chopped garlic** and cook over low heat, stirring, until fragrant but not browned, 30 seconds. Add **beans and their liquid** and cook over medium-high, mashing with a spoon until fairly smooth and thick, 5–6 minutes. Season with **salt and pepper**.



6. Toast pita wedges

Brush **pitas** generously with **olive oil** and sprinkle with **salt**. Cut each into eighths and arrange on a rimmed baking sheet. Toast on center oven rack until crisp and golden, 5 minutes. Spoon **bean dip** into a shallow bowl and drizzle with **1 tablespoon reserved rosemary oil**. Sprinkle with **salt** and **crisp rosemary needles**, and serve with **pita** wedges alongside. Enjoy!