

DINNERLY



Greek Impossible Ground Meatballs with Tomatoes & Orzo



30-40min



2 Servings

This dish will have you shouting, "Get me to the Greek!" It's like spaghetti and meatballs, but instead of long noodles, you have the small rice-shaped pasta called orzo. It's a fun and easy way to break out of your pasta rut—orzo they say (sorry!). And the best part? Orzo is quick-cooking, so you can get dinner on the table grígora. We've got you covered!

WHAT WE SEND

- 2 scallions
- 3 oz orzo ¹
- ½ lb pkg Impossible patties ⁶
- 1 oz panko ¹
- ¼ oz dried oregano
- 2 (8 oz) tomato sauce

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- 1 large egg ³
- sugar
- garlic

TOOLS

- small saucepan
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 720kcal, Fat 33g, Carbs 79g, Protein 34g



1. Prep ingredients

Bring a small saucepan of **salted water** to a boil.

Finely chop **2 teaspoons garlic**.

Trim ends from **scallions**, then thinly slice on an angle, keeping dark greens separate. Finely chop **half of the sliced scallion whites and light greens**.



2. Cook orzo & mix meatballs

Add **orzo** to boiling **water**; cook until al dente, 8–9 minutes. Reserve **¼ cup cooking water**; drain and return to saucepan. Toss with **1 teaspoon oil**.

In a medium bowl, mix to combine **Impossible patties, chopped scallions, half of the panko, 1 teaspoon of the garlic, ½ teaspoon oregano, 1 large egg, ¾ teaspoon salt, and a few grinds of pepper**. Shape into **10 meatballs**.



3. Cook meatballs

Heat **2 tablespoons oil** in a medium skillet over medium-high. Working in batches if necessary, add **meatballs** and cook, turning occasionally, until browned all over, 3–4 minutes (they won't be heated through). Transfer to a plate and set aside until step 5; reserve **oil** in skillet.



4. Make tomato sauce

Return skillet with **oil** to medium-high heat. Add **sliced scallion whites and light greens** and **remaining chopped garlic**; cook, stirring, until fragrant, about 1 minute. Add **all of the tomato sauce, reserved cooking water, 1½ teaspoons oregano, a few grinds of pepper, and a pinch of sugar**. Bring to a boil. Season to taste with **salt**.



5. Finish & serve

Return **meatballs** to skillet. Reduce heat to medium; simmer, stirring, until **sauce** is slightly reduced and meatballs are cooked through, 3–4 minutes. Stir **half of the scallion dark greens** into cooked orzo.

Serve **orzo** topped with **Greek meatballs, tomato sauce, and remaining scallion dark greens**. Enjoy!



6. Rate your plate!

When you rate your meals we can give you more of the flavors you love. Tell us what you thought of this recipe on the app or website.