



DINNERLY

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Mediterranean Meatball Pitas with Lemon Tahini Sauce

 20-30min  4 Servings

We love ourselves some red sauce and Chianti, but we're thinking beyond Italy with these meatballs. Tahini, a Middle Eastern sesame paste, is mixed with lemon for put-it-on-everything sauce. Grass-fed ground beef gets the Mediterranean treatment, with pita working double duty: chopped and incorporated like breadcrumbs, and toasted to sandwich it all in. Don't forget the crunchy cukes! We've got...

WHAT WE SEND

- cucumbers
- grass-fed ground beef
- lemon
- ras el hanout
- garlic

WHAT YOU NEED

- 1 large egg
- kosher salt & ground pepper
- olive oil

TOOLS

ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 520.0kcal, Fat 21.0g, Proteins 32.0g, Carbs 47.0g



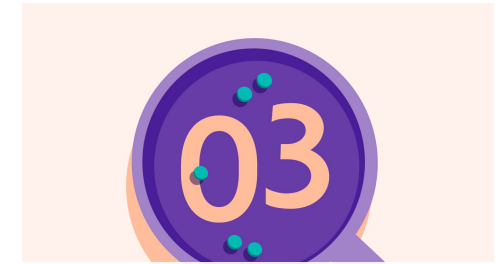
1. Prep ingredients

Heat broiler with a rack in the center position. Finely chop **1 pita** to get **about 1 cup chopped pita**. Zest **lemon**, then squeeze **1 tablespoon juice**, keeping them separate. Peel and finely chop **3 garlic cloves**. Thinly slice **cucumbers** on an angle.



2. Make cucumbers

In a medium bowl, toss **cucumbers** with **1 tablespoon oil**, **1 teaspoon chopped garlic** (save rest for step 3), and **½ teaspoon salt**. Set aside to marinate.



3. Make meatballs

In a medium bowl, use a fork to mash together **1 egg** and **chopped pita**, forming a paste. Add **ground beef**, **ras el hanout**, **lemon zest**, **remaining chopped garlic**, and **1½ teaspoons salt**; stir to combine. Shape into **18-20 meatballs**; place on a lightly **oiled** baking sheet. Broil on center rack until browned and cooked through, **6-7 minutes** (watch closely ovens vary).



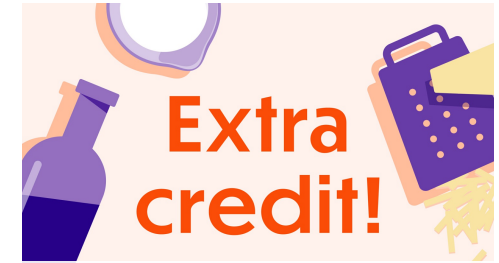
4. Make tahini sauce

While meatballs cook, in a small bowl combine **tahini** with **lemon juice** (mixture will be very thick). Add **a total of 1½ tablespoons water**, a little bit at a time, stirring until sauce is creamy. Season with **¼ teaspoon salt** and **a few grinds pepper**.



5. Finish & serve

Place **remaining pitas** directly on center oven rack. Broil until warm and fluffy, **1-2 minutes** (watch closely). Serve pitas topped with **meatballs**, **cucumbers**, **tahini sauce**, and **a few grinds pepper**. Enjoy!



6. Kids pitch-in!

All hands on deck for rolling the meatballs in Step 3, or mixing the tahini sauce in Step 4!