



Monster Meatballs

with Charred Green Beans



30-40min



4 Servings

We did the monster meatball mash. It was a dinnertime smash. [We did the mash]. The green beans cooked in a flash. Are you singing yet? Good. These turkey meatballs stay light and fluffy with the addition of plenty of Parmesan. Just be sure to reserve some for serving. Served on top of toasted ciabatta and alongside some quickly charred green beans, this dinner has family fun written all over ...

What we send

- ground turkey
- dried oregano
- medium red onion
- large cloves garlic
- can whole peeled tomatoes
- green beans

What you need

- 1 large egg
- coarse salt
- freshly ground black pepper
- olive oil

Tools

- large pot

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

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

Nutrition per serving

Calories 605.0kcal, Fat 16.5g, Proteins 31.1g, Carbs 76.3g



1. Make meatball base

Grate Parmesan. Mix $\frac{1}{2}$ cup milk (reserve rest for another use), panko, oregano, $1\frac{1}{2}$ teaspoons salt, 1 egg, and $\frac{2}{3}$ Parmesan in a bowl. Add turkey, using a fork to incorporate. Divide into 8 large meatballs, rolling with slightly wet hands, and place on an oiled rimmed baking sheet.



2. Make sauce

Halve, peel, and finely chop onion. Peel and finely chop garlic. Heat 1 tablespoon oil in a large pot over medium. Add onion and garlic and cook, stirring, until softened, about 5 minutes.



3. Finish sauce

Add tomatoes, breaking up with a spoon, and season with $1\frac{1}{2}$ teaspoons salt and several grinds pepper. Bring to a simmer, stirring often, and cook until slightly reduced, about 10 minutes. Preheat broiler with rack 6 inches from heat source.



4. Broil meatballs

Meanwhile, broil meatballs, flipping halfway through, until lightly browned on both sides, about 4 minutes per side (watch closely). Transfer meatballs to the tomato sauce, coating them with sauce, and continue to simmer until cooked through, 8-10 minutes.



5. Broil green beans

Trim stem ends from green beans and toss with 1 tablespoon oil on a rimmed baking sheet. Season with $\frac{1}{2}$ teaspoon salt and several grinds pepper. Broil until lightly charred, 6-8 minutes (watch closely as broilers vary in intensity).



6. Make toast and serve

Split ciabatta rolls in half and drizzle with olive oil. Broil, cut-side up, until lightly toasted, about 1-3 minutes (watch closely as broilers vary in intensity). Top each half of roll with a meatball and spoon sauce over. Top with remaining Parmesan and serve with broiled green beans. Enjoy!