

# DINNERLY



## Pork & Feta Meatballs with Crispy Romaine & Pita Salad

 20-30min  2 Servings

This dish is a trip! A trip to the Mediterranean! Juicy kefta (fancy for oval-shaped meatballs) are put together with a killer combo of ground pork, feta cheese, and finely chopped garlic. It's all served on top of a refreshing salad spiked with toasted pita croutons and a creamy garlic sauce. We've got you covered!

## WHAT WE SEND

- cucumber
- garlic
- Mediterranean pita <sup>1,6,11</sup>
- feta <sup>7</sup>
- ground pork
- romaine heart
- sour cream <sup>7</sup>

## WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- red wine vinegar

## TOOLS

- rimmed baking sheet

## ALLERGENS

Wheat (1), 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 800kcal, Fat 53g, Carbs 44g,  
Proteins 37g



### 1. Prep ingredients

Preheat broiler with top rack 6 inches from heat source, and another oven rack directly below. Lightly oil a rimmed baking sheet. Finely chop **half of one pita**, saving the rest for step 3. Peel and finely chop **2 teaspoons garlic**.



### 2. Form pork meatballs

In a medium bowl, use a fork to mash together **1 large egg** and **chopped pita**, forming a paste. Add **ground pork**, **1½ teaspoons chopped garlic**, **¾ teaspoon salt**, and **a few grinds pepper**; stir gently to combine. Gently fold in **crumbled feta**. Shape mixture into **8 football-shaped meatballs** and place on the prepared baking sheet.



### 3. Broil meatballs & pita

Brush the **remaining pitas** with **oil** on both sides. Place the baking sheet with **meatballs** on the top oven rack. Place **pitas** directly on the lower oven rack. Broil until meatballs are browned and cooked through, about 9 minutes, and pitas are deeply toasted and crisp, flipping halfway through, about 7 minutes (watch closely as broilers vary).



### 4. Prep salad

Meanwhile, cut **romaine** crosswise into ½-inch pieces, discarding end. Trim ends from **cucumber** (peel if desired) and thinly slice into rounds. In a large bowl, combine **1 tablespoon vinegar** and **2 tablespoons oil**; season to taste with **salt** and **pepper**.



### 5. Make garlic sauce & serve

In a small bowl, whisk to combine **sour cream**, **remaining garlic**, and **1 tablespoon water**; season to taste with **salt** and **pepper**. Once **pitas** are cool to touch, tear into bite-size pieces, then add to bowl with **dressing** along with **romaine** and **cucumber**; toss to combine. Serve **salad** topped with **pork and feta meatballs**. Drizzle **garlic sauce** all over. Enjoy!



### 6. Make it ahead!

Save time during the hangry dinnertime rush by prepping and shaping the meatballs in steps 1 & 2 and holding them in an airtight container in the fridge until ready to cook.