



DINNERLY



Pork & Feta Meatballs with Crispy Romaine & Pita Salad

 30-40min  4 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
- sour cream ⁷
- Mediterranean pita ^{1,6,11}
- romaine heart
- ground pork
- feta ⁷
- garlic

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 sources and another oven rack directly below. Lightly **oil** a rimmed baking sheet. Finely chop **1 pita**, saving the rest for step 3. Peel and finely chop **3 teaspoons garlic**.



2. Form pork meatballs

In a medium bowl, use a fork to mash together **2 large eggs** and **chopped pita**, forming a paste. Add **ground pork**, **2½ teaspoons garlic**, **1½ teaspoons salt**, and a **few grinds pepper**; stir to combine. Gently fold in **crumbled feta**. Shape mixture into **16 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 top oven rack. Place **pita** directly on 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).



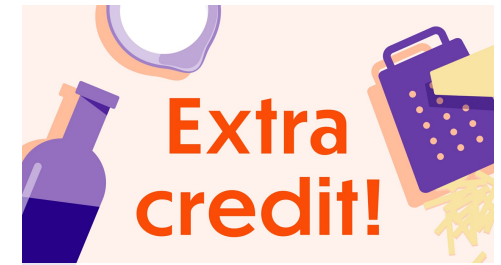
4. Prep salad

Meanwhile, cut **romaine** crosswise into ½-inch pieces, discarding ends. Trim ends from **cucumber** (peel if desired) and thinly slice into rounds. In a large bowl, combine **2 tablespoons vinegar** and **¼ cup oil**; season to taste with **salt** and **pepper**.



5. Finish & serve

In a small bowl, stir to combine the **all of the sour cream**, **remaining garlic**, and **2 tablespoons water**; season to taste with **salt** and **pepper**. Once **pitats** are cool to touch, tear into bite-size pieces and add to bowl with **dressing** along with **romaine** and **cucumber**; toss to combine. Serve **salad** topped with **pork and feta meatballs**. Drizzle with __garlic sauc...



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.