





Piri Piri Beef Meatballs

with Shepherd Salad, Yogurt & Pita

 20-30min  2 Servings

Piri Piri is a traditionally Portuguese spice blend or sauce that has gained popularity around the globe due to its delightfully fiery mix of red chilies and spices with citrusy notes.

What we send

- piri piri spice
- cucumber
- roasted red pepper pesto ⁷
- grass-fed ground beef
- Greek yogurt ⁷
- Mediterranean pita ^{1,6,11}
- garlic
- fresh cilantro
- red bell pepper

What you need

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

Tools

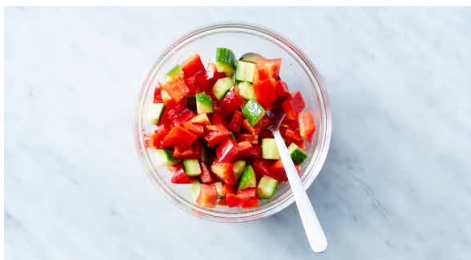
- ovenproof skillet

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 820kcal, Fat 35g, Carbs 48g, Proteins 47g



1. Make salad

Trim ends from **cucumber** (peel if desired), then cut into ½-inch pieces. Halve **pepper**, remove stem, core, and seeds, then cut into ½-inch pieces. In a medium bowl, combine **2 teaspoons vinegar** and **2 tablespoons oil**. Add peppers, cucumbers, and **a pinch each salt and pepper**; toss to combine. Let stand, stirring occasionally, until step 6.



4. Broil meatballs

Broil meatballs on top oven rack until browned, 4-8 minutes (watch closely, as broilers vary). Meanwhile, in a medium bowl, combine **red pepper pesto**, **⅔ of the cilantro**, and **½ teaspoon of piri piri seasoning**. When **meatballs** are browned, spoon **sauce** over meatballs. Broil on top rack until sauce is warm, 1-2 minutes more.



2. Prep ingredients

Preheat broiler with top rack 6 inches from heat source. Peel and finely chop **1 teaspoon garlic**. Finely chop **cilantro leaves and stems** together. Cut each **pita** in half, then cut a 1-inch thick strip from two of the halves. Finely chop the pita strips. Reserve pita halves for step 5.



5. Toast pitas

Brush **reserved pitas** all over with **oil**. Broil directly on top oven rack until lightly browned, 1-2 minutes (watch closely, as broilers vary). Transfer pitas to a cutting board, then slice into wedges.



3. Season & shape meatballs




In a medium bowl, combine **1 large egg** and **chopped pitas**, mashing with a fork to combine. Add **beef**, **¾ teaspoon salt**, **½ teaspoon of the piri piri seasoning**, **¼ teaspoon of the chopped garlic**, and **a few grinds pepper**; stir to combine. Shape **beef mixture** into **10 meatballs** (about 2 tablespoons each). Transfer **meatballs** to a medium ovenproof skillet.



6. Finish & serve

In a small bowl, stir together **yogurt**, **remaining chopped garlic**, **1 tablespoon water**, and **a pinch each salt and pepper**. Stir **remaining cilantro leaves** into the medium bowl with **salad**. Season to taste with **salt** and **pepper**. Drizzle **meatballs and sauce** with **olive oil**. Serve **meatballs** over **yogurt** with **salad** and **pita wedges** on the side. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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