

Piri Piri Beef Meatballs

with Shepherd Salad, Yogurt & Pita



30-40min



4 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

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

What you need

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

Tools

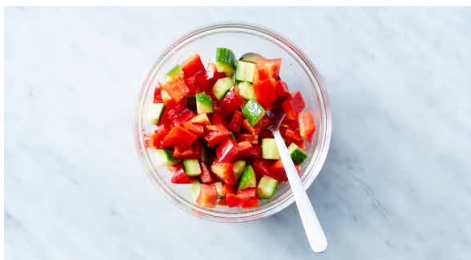
- ovenproof skillet

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 34g, Carbs 47g, Proteins 50g



1. Make salad

Trim ends from **cucumber** (peel if desired), then cut into ½-inch pieces. Halve **peppers**, remove stems, cores, and seeds, then cut into ½-inch pieces. In a medium bowl, combine **4 teaspoons vinegar** and **¼ cup 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 **all of the 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, 2-3 minutes more.



2. Prep ingredients

Preheat broiler with top rack 6 inches from heat source. Peel and finely chop **2 teaspoons garlic**. Finely chop **cilantro leaves and stems** together. Cut each **pita** in half, then cut a 1-inch thick strip from four 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 large bowl, combine **2 large eggs** and **chopped pitas**, mashing with a fork to combine. Add **beef**, **1½ teaspoons salt**, **1 teaspoon of the piri piri seasoning**, **½ teaspoon of the chopped garlic**, and **a few grinds pepper**; stir to combine. Shape **beef mixture** into **20 meatballs** (about 2 tablespoons each). Transfer **meatballs** to a large ovenproof skillet.



6. Finish & serve

In a medium bowl, stir together **all of the yogurt**, **remaining chopped garlic**, **2 tablespoons 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 s...

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

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