



DINNERLY



Greek Meatballs with Tomatoes & Orzo

 30-40min  2 Servings

This dish will have you declaring, "Get me to the Greek!" It's like spaghetti and meatballs but instead of long noodles, you have a small rice-shaped pasta called orzo. It's a fun and easy way to break out of your pasta rut—*orzo they say* (sorry). And the best part: orzo is quick cooking so you can get dinner on the table pronto. We've got you covered!

WHAT WE SEND

- garlic
- canned whole-peeled tomatoes
- dried oregano
- ground beef
- orzo
- scallions

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- sugar

TOOLS

- colander
- skillet
- saucepan

ALLERGENS

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

NUTRITION PER SERVING

Calories 670kcal, Fat 37g, Carbs 45g, Proteins 38g



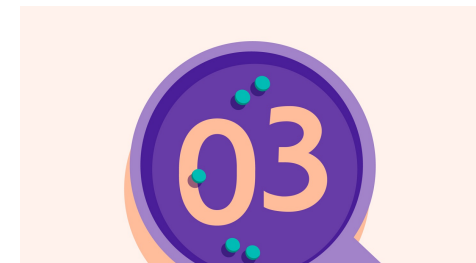
1. Prep ingredients

Bring a small saucepan of **salted water** to a boil. Meanwhile, peel and finely chop **2 teaspoons garlic**. Cut **tomatoes** in the can using kitchen shears until finely chopped. Trim ends from **scallions**, then thinly slice on an angle, keeping dark greens separate. Finely chop **half of the scallion whites**.



2. Cook orzo & mix meatballs

Add **orzo** to boiling water and cook until al dente, 8–9 minutes. Reserve **2 tablespoons pasta water**, drain, and return to saucepan off heat and toss with **1 teaspoon oil**. While orzo cooks, in a medium bowl combine **beef**, **1 large egg**, **1 teaspoon of chopped garlic**, **chopped scallion whites**, **½ teaspoon of the dried oregano**, **¾ teaspoon salt**, and a few grinds pepper.



3. Cook Greek meatballs

Shape **beef mixture** into 10 meatballs. Heat **2 tablespoons oil** in a medium skillet over medium-high. Cook meatballs, in batches if necessary, turning occasionally, until browned all over, 3–4 minutes (they will not be cooked through). Transfer to a plate and set aside; reserve oil in skillet.



4. Make tomato sauce

Heat same skillet with oil over medium-high. Cook **remaining scallion whites and chopped garlic** until fragrant, about 1 minute. Add **tomatoes**, **reserved pasta water**, **1½ teaspoons of the dried oregano**, and a **pinch of sugar**. Bring to a boil; season to taste with **salt and pepper**.



5. Finish & serve

Add **meatballs** to skillet with **tomato sauce**. Reduce heat to medium, then simmer, stirring, until **sauce** slightly reduces and **meatballs** are cooked through, 3–4 minutes. Stir **half of the scallion greens** into the **cooked orzo**. Serve **orzo** topped with **Greek meatballs**, **tomato sauce**, and **remaining scallion greens**. Enjoy!



6. Spice it up!

Stir some red chile flakes into the pasta sauce for a touch of heat.