



DINNERLY



Greek Meatballs with Tomatoes & Orzo

 30-40min  4 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

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

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 600kcal, Fat 30g, Carbs 44g, Proteins 38g



1. Prep ingredients

Bring a medium saucepan of **salted water** to a boil. Meanwhile, peel and finely chop **1½ tablespoons garlic**. Cut **tomatoes** in the cans 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 **¼ cup pasta water**, drain, and return to saucepan off heat and toss with **2 teaspoons oil**. In a large bowl, combine **beef**, **2 large eggs**, **½ tablespoon of chopped garlic**, **chopped scallion whites**, **1 teaspoon of the dried oregano**, **1½ teaspoons salt**, and **several grinds of pepper**.



3. Cook Greek meatballs

Shape **beef mixture** into 12 meatballs. Heat **2 tablespoons oil** in a large 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 **all but 2 tablespoons of the 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**, **2 teaspoons of the dried oregano**, and **¼ teaspoon 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 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.