



# DINNERLY



**PICKY EATER  
PROOF**

## **Cheesy Meatball Pizza** with Roasted Red Peppers

 20-30min  2 Servings

Meatballs are the perfect pizza topping—tender, meaty, and practically asking to be drowned in tomato sauce and melted cheese. We ditched the pizza dough and swapped in easy-to-deal-with pocketless pitas. The end result is all the feels (and tastes!) of a pizza topped with meatballs. We've got you covered!

## WHAT WE SEND

- ground beef
- mediterranean pitas
- roasted red pepper
- garlic
- panko breadcrumbs
- fontina cheese
- canned tomato sauce

## WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- sugar

## TOOLS

- ovenproof skillet
- rimmed baking sheet

## ALLERGENS

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

## NUTRITION PER SERVING

Calories 810kcal, Fat 36g, Carbs 68g, Proteins 48g



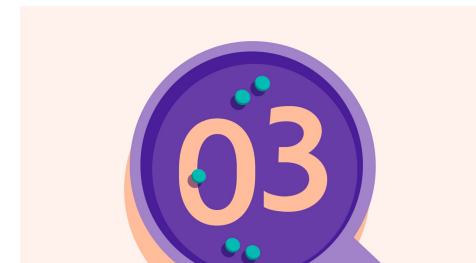
### 1. Make meatballs

Preheat broiler with top rack 6 inches from the heat source. Peel and finely chop **1 teaspoon garlic**. In a medium bowl, combine **ground beef**, **¼ cup of the panko**, **1 lightly beaten large egg**, **½ teaspoon of the garlic**, **½ teaspoon salt**, and **a few grinds pepper**. Shape mixture into 8 meatballs (about 2 tablespoons each); transfer to a medium ovenproof skillet.



### 2. Broil meatballs

Drizzle **meatballs** with **oil**, then season with **a pinch each salt and pepper**. Broil on top oven rack until meatballs are browned and cooked through, 8–10 minutes (watch closely). Transfer meatballs to a plate. Carefully pour off fat and set skillet aside.



### 3. Prep ingredients

Meanwhile, pat **roasted red peppers** dry, then finely chop. Finely chop **all of the fontina**. Brush **pitas** lightly with **oil**, then transfer to a rimmed baking sheet. Broil pitas on top oven rack until lightly browned on both sides, about 1 minute per side (watch closely).



### 4. Make sauce

In same skillet, heat **1 teaspoon oil** over medium-high. Add **1 tablespoon of the chopped peppers** and **remaining chopped garlic**; cook until fragrant, about 30 seconds. Add **tomato sauce** and cook over medium, scraping up any browned bits from bottom of the skillet, until reduced by **½**, 4–5 minutes. Stir in **½ tablespoon butter** and **a pinch of sugar**.



### 5. Broil meatball pizzas

Halve each **meatball**. Spread **half of the tomato sauce** over **toasted pitas**, evenly to edges. Top with **meatballs**, **cheese**, and **remaining roasted red peppers**. Spoon **remaining sauce** over **meatballs**. Broil on top oven rack until **cheese** is melted, 1–2 minutes (watch closely). Cut **cheesy meatball pizzas** into wedges for serving. Enjoy!



### 6. Add some green!

Round out the meal with a pop of green between bites. We suggest tossing broccoli or broccolini with some olive oil, salt, and pepper. Scatter the veggies around the meatballs in the skillet and broil until tender and charred in spots, 5–7 minutes. Add them to the pizza or serve alongside.