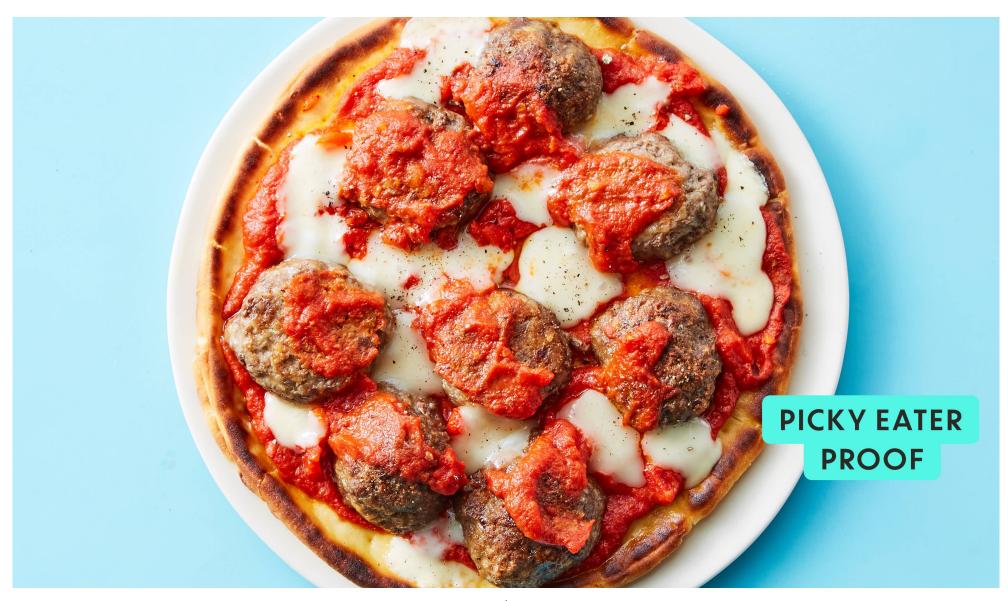
DINNERLY



Cheesy Meatball Pitza

with Roasted Red Peppers



30-40min 4 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

- · canned tomato sauce
- garlic
- ground beef
- · roasted red pepper
- stracchino cheese ⁷
- panko breadcrumbs 1,6
- · Mediterranean pitas 1,6,11

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- sugar

TOOLS

- ovenproof skillet
- rimmed baking sheet

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 860kcal, Fat 48g, Carbs 57g, Proteins 45g



1. Make meatballs

Preheat broiler with top rack 6 inches from the heat source. Peel and finely chop 2 teaspoons garlic. In a medium bowl, combine ground beef, ½ cup of the panko, 2 lightly beaten large eggs, 1 teaspoon of the garlic, 1 teaspoon salt, and a few grinds pepper. Shape mixture into 16 meatballs (about 2 tablespoons each); transfer to a large 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. Using your hands, tear cheese into small pieces. 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 2 teaspoons oil over medium-high. Add 2 tablespoons 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, 5–7 minutes. Stir in 1 tablespoon butter and a pinch of sugar.



5. Broil meatball pitzas

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 pitzas 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 pitza or serve alongside.