



DINNERLY



**PICKY EATER
PROOF**

Cheesy Meatball Pizza 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 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.