

# Greek-Inspired Feta Meatballs

with Roasted Potatoes and Tzatziki

Family Friendly 30 Minutes





Pork Mix





Panko Breadcrumbs





Feta Cheese, crumbled



Russet Potato



Garlic Powder



Lemon



Tzatziki



Roma Tomato



Spring Mix



Mini Cucumber

## Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

#### Dill Guide for Step 3 (dbl for 4 ppl):

- Mild: ½ tsp
- Dilly: 1 tsp
- Extra-dilly: 2 tsp

#### **Bust out**

2 Baking sheets, measuring spoons, 2 large bowls, parchment paper, 2 small bowls, whisk

#### Ingredients

	2 Person	4 Person
Ground Beef and Pork Mix	250 g	500 g
Ground Turkey	250 g	500 g
Panko Breadcrumbs	⅓ cup	½ cup
Dill	7 g	14 g
Feta Cheese, crumbled	⅓ cup	½ cup
Russet Potato	460 g	920 g
Garlic Powder	1 tsp	2 tsp
Lemon	1/2	1
Tzatziki	56 ml	113 ml
Roma Tomato	80 g	160 g
Spring Mix	56 g	113 g
Mini Cucumber	66 g	132 g
Sugar*	1/4 tsp	½ tsp
Oil*		

\* Pantry items

#### **Allergens**

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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## Roast potatoes

- Cut potatoes into ½-inch pieces.
- Add potatoes, half the garlic powder and 1 tbsp oil (dbl for 4 ppl) to a parchment-lined baking sheet. Season with salt and pepper, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and goldenbrown, 25-28 min.



## Prep and bake meatballs

- Meanwhile, reserve 1 tbsp feta (dbl for 4 ppl) in a small bowl.
- Finely chop 4 tsp dill (dbl for 4 ppl).
- Add beef and pork mix, panko, remaining garlic powder, 2 tsp dill and 1/4 tsp salt (dbl both for 4 ppl) to a large bowl. Season with pepper, then combine.
- Add remaining feta, then gently combine.
- Roll mixture into 8 equal-sized meatballs (16 for 4 ppl).
- Transfer **meatballs** to another parchmentlined baking sheet. Bake in the **top** of the oven until cooked through, 10-12 min.\*\*

If you've opted to get **turkey**, prepare and cook it in the same way the recipe instructs you to prepare and cook the **beef and pork mix**.



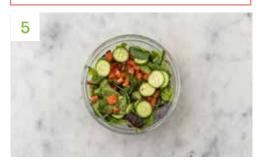
# Prep

- Meanwhile, juice **half the lemon** (whole lemon for 4 ppl).
- Cut tomato into ½-inch pieces.
- Finely chop **one-quarter of the cucumber**. Cut **remaining cucumber** into ¼-inch rounds.
- Combine tzatziki, chopped cucumbers,
  tbsp water (dbl for 4 ppl) and ½ tsp dill in another small bowl. (NOTE: Reference dill guide.) Season with salt, to taste.



# Make vinaigrette

 Add lemon juice, ¼ tsp sugar and 1 ½ tbsp oil (dbl both for 4 ppl) to another large bowl.
 Season with salt and pepper, to taste, then whisk to combine.



#### Make salad

 Add tomatoes, cucumber rounds and spring mix to the large bowl with vinaigrette, then toss to combine.



#### Finish and serve

- Divide **potatoes**, **meatballs** and **salad** between plates.
- Sprinkle reserved feta over salad.
- Serve **tzatziki** alongside for dipping.

# **Dinner Solved!**

<sup>\*\*</sup> Cook to a minimum internal temperature of 74°C/165°F.