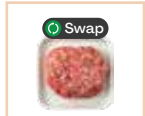




# Greek-Style Lemon-Pepper Pork Meatballs with Buttery Orzo

30 Minutes



Ground Beef  
250 g | 500 g

Customized Protein **+** Add **↻** Swap or **×2** Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)



- Ground Pork  
250 g | 500 g
- Lemon-Pepper Seasoning  
1 tbsp | 2 tbsp
- Orzo  
170 g | 340 g
- Lemon  
1 | 1
- Sweet Bell Pepper  
1 | 2
- Mixed Olives  
30 g | 60 g
- Italian Breadcrumbs  
½ cup | ½ cup
- Yogurt Sauce  
90 ml | 180 ml
- Tomato  
2 | 4
- Zucchini  
1 | 2
- Garlic, cloves  
2 | 4

**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.

1



### Prep

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Add **6 cups water** and **1 tsp salt** to a medium pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Meanwhile, peel, then mince or grate **garlic**.
- Core, then cut **pepper** into ¼-inch slices.
- Halve **zucchini** lengthwise, then cut into ¼-inch half-moons.
- Cut **tomatoes** into ½-inch pieces.
- Roughly chop **olives**.
- Zest, then juice **half the lemon** (whole lemon for 4 ppl). Cut **any remaining lemon** into wedges.

2



### Cook orzo

- Add **orzo** to the **boiling water**.
- Cook uncovered, stirring occasionally, until tender, 6-8 min.
- Drain and return to the same pot, off heat.

3



### Form and roast meatballs

- Swap | **Ground Beef**
- Meanwhile, combine **pork**, **breadcrumbs**, **Lemon-Pepper Seasoning** and **¼ tsp (½ tsp) salt** in a large bowl.
- Form **mixture** into **8 equal-sized meatballs** (16 meatballs for 4 ppl). Arrange on a parchment-lined baking sheet.
- Roast in the **middle** of the oven until cooked through, 10-12 min.\*\*

4



### Roast veggies

- Meanwhile, add **peppers**, **zucchini** and **1 tbsp (2 tbsp) oil** to another parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to combine.
- Roast in the **top** of the oven until **veggies** are tender-crisp, 10-12 min.

5



### Assemble orzo

- Heat a small pot over medium-high heat.
- When the pot is hot, add **2 tbsp (4 tbsp) butter**, then swirl until melted.
- Add **garlic**. Cook, stirring often, until fragrant, 1 min.
- Add **garlic butter**, **tomatoes**, **olives**, **1 tsp (2 tsp) lemon zest** and **½ tbsp (1 tbsp) lemon juice** to the medium pot with **orzo**. Stir to combine.

6



### Finish and serve

- Divide **orzo** between plates. Top with **meatballs** and **roasted veggies**.
- Dollop with **yogurt sauce**.
- Squeeze a **lemon wedge** over top, if desired.

### 3 | Form and roast beef meatballs

Swap | **Ground Beef**

If you've opted to get **beef**, cook it in the same way the recipe instructs you to cook the **pork**\*\*

\*\* Cook pork and beef to a minimum internal temperature of 74°C/165°F.



Issue with your meal? Scan the QR code to share your feedback.