



Greek-Style Lemon-Pepper Meatballs

with Buttery Orzo

30 Minutes



Ground Pork



Lemon-Pepper Seasoning



Orzo



Lemon



Sweet Bell Pepper



Mixed Olives



Italian Breadcrumbs



Tzatziki



Roma Tomato



Zucchini



Garlic, cloves

HELLO ORZO

Don't be fooled by its rice-like shape - orzo is actually a short-cut pasta!

Start here

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

Bust out

2 Baking sheets, measuring spoons, strainer, zester, medium pot, large bowl, parchment paper, small pot, measuring cups

Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Lemon-Pepper Seasoning	1 tbsp	2 tbsp
Orzo	170 g	340 g
Lemon	1	1
Sweet Bell Pepper	160 g	320 g
Mixed Olives	30 g	60 g
Italian Breadcrumbs	¼ cup	½ cup
Tzatziki	113 ml	226 ml
Roma Tomato	160 g	320 g
Zucchini	200 g	400 g
Garlic, cloves	2	4
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F.

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.

Contact

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Prep

- 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.



Roast veggies

- Meanwhile, add **peppers, zucchini** and **1 tbsp oil** (dbl for 4 ppl) to another parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to coat.
- Roast in the **top** of the oven until **veggies** are tender-crisp, 10-12 min.



Cook orzo

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



Assemble orzo

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



Form and bake meatballs

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



Finish and serve

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

Dinner Solved!