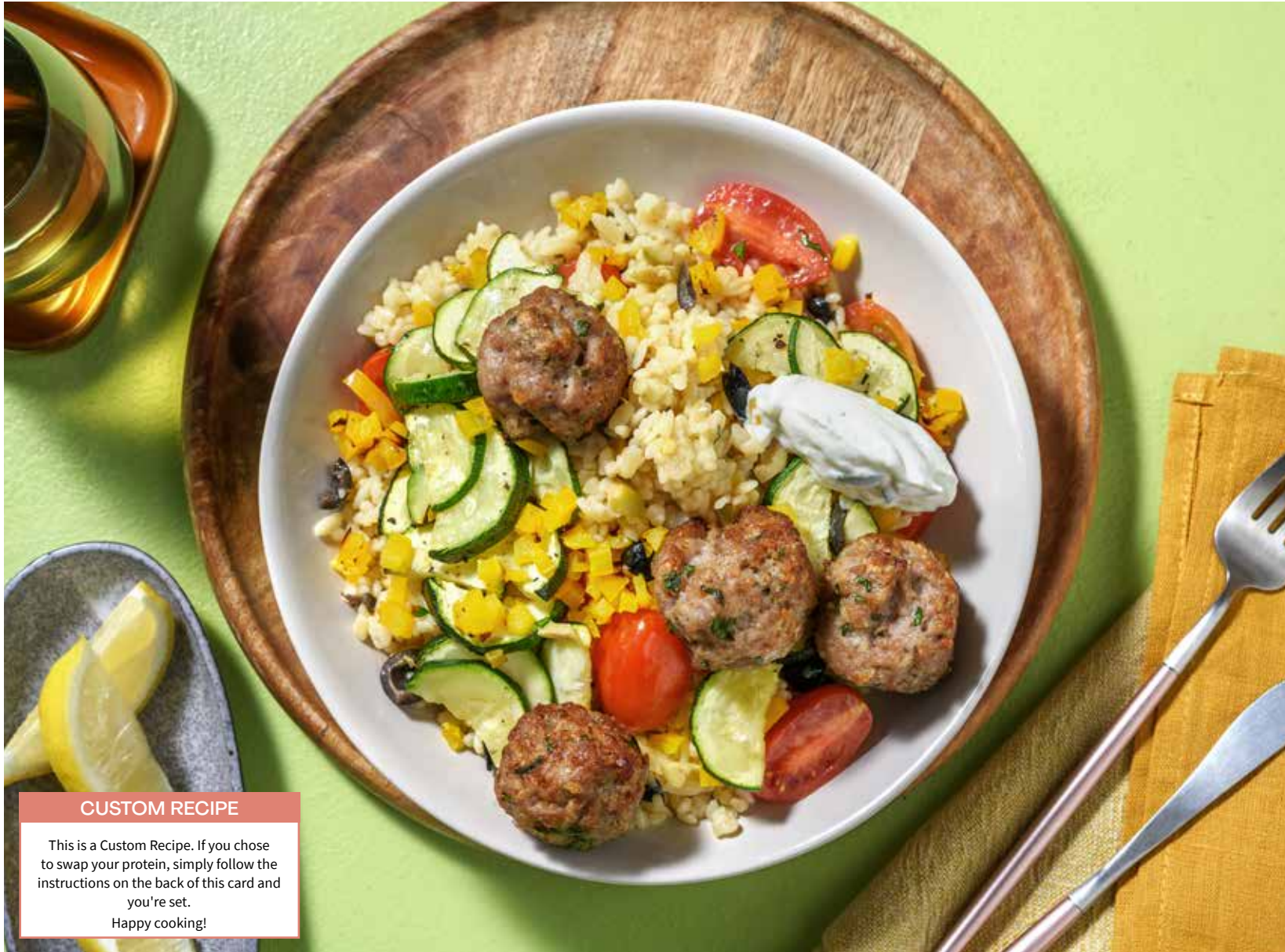




Greek-Style Lemon-Pepper Meatballs

with Buttery Orzo

30 Minutes



CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.
Happy cooking!



Ground Pork



Ground Turkey



Lemon-Pepper Seasoning



Orzo



Lemon



Sweet Bell Pepper



Mixed Olives



Parsley



Panko Breadcrumbs



Tzatziki



Baby Tomatoes



Zucchini



Garlic, cloves

HELLO LEMON-PEPPER SEASONING

A peppery spice blend with zippy lemon and zesty garlic!

Start here

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

Bust out

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

Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Ground Turkey	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
Parsley	7 g	14 g
Panko Breadcrumbs	¼ cup	½ cup
Tzatziki	113 ml	226 ml
Baby Tomatoes	113 g	227 g
Zucchini	200 g	400 g
Garlic, cloves	2	4
Unsalted Butter*	2 tbsp	4 tbsp
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**. Roughly chop **parsley**. Core, then cut **pepper** into ¼-inch pieces. Halve **zucchini** lengthwise, then cut into ¼-inch half-moons. Halve **tomatoes**. Roughly chop **olives**. Zest, then juice **half the lemon** (whole lemon for 4 ppl). Cut **any remaining lemon** into wedges.



Roast veggies

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, ½ tsp lemon juice** (dbl both for 4 ppl) and **remaining parsley** to the pot with **orzo**. Stir to combine.



Form and bake meatballs

Meanwhile, combine **pork, panko, Lemon-Pepper Seasoning, half the parsley** 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.**

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



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!