



Aegean Sea-Inspired Feta Meatballs

with Lemon-Pepper Potatoes and Garlic-Feta Sauce

Family Friendly 30-40 Minutes



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Ground Beef and
Pork Mix



Ground Turkey



Italian Breadcrumbs



Chicken Broth
Concentrate



Lemon-Pepper
Seasoning



Feta Cheese,
crumbled



Russet Potato



Garlic Powder



Italian Dressing



Roma Tomato



Spring Mix



Mini Cucumber



Mayonnaise

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!

HELLO FETA CHEESE

A salty, briny cheese with a crumbly texture!

Start here

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

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

Bust out

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

Ingredients

	2 Person	4 Person
Ground Beef and Pork Mix	250 g	500 g
Ground Turkey	250 g	500 g
Italian Breadcrumbs	¼ cup	½ cup
Chicken Broth Concentrate	1	2
Lemon-Pepper Seasoning	1 tbsp	2 tbsp
Feta Cheese, crumbled	¼ cup	½ cup
Russet Potato	2	4
Garlic Powder	1 tsp	2 tsp
Italian Dressing	2 tbsp	4 tbsp
Roma Tomato	1	2
Spring Mix	56 g	113 g
Mini Cucumber	1	2
Mayonnaise	4 tbsp	8 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.

1



Prep and roast potatoes

- Cut **potatoes** into ½-inch wedges.
- Add **potatoes, half the Lemon-Pepper Seasoning, half the garlic powder** and **1 tbsp** (2 tbsp) **oil** to a parchment-lined baking sheet. Season with **salt**, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 22-25 min.

4



Roast meatballs

- Roll **mixture** into 8 equal-sized meatballs (16 meatballs for 4 ppl).
- Transfer to another parchment-lined baking sheet.
- Roast in the **top** of the oven until cooked through, 12-14 min.**

2



Make garlic-feta sauce

- Meanwhile, add **mayo, 1 tbsp** (2 tbsp) **feta** and ¼ **tsp** (½ tsp) **garlic powder** to a small bowl. Season with **pepper**, to taste, then stir to combine.

5



Make salad

- Meanwhile, cut **tomato** into ½-inch pieces.
- Cut **cucumber** into ¼-inch rounds.
- When **meatballs** and **potatoes** are done, add **spring mix, tomatoes** and **cucumbers** to another large bowl. Drizzle **Italian dressing** over top, then toss to combine.

3



Prep meatballs

- Add **beef and pork, breadcrumbs, broth concentrate, remaining Lemon-Pepper Seasoning, remaining garlic powder** and ¼ **tsp** (½ tsp) **salt** to a large bowl, then combine.
- Add **remaining feta**, then gently mix.

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

6



Finish and serve

- Divide **potatoes, meatballs** and **salad** between plates.
- Serve **garlic-feta sauce** alongside for dipping.

Dinner Solved!



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