

Aegean Sea-Inspired Feta Meatballs

with Lemon-Pepper Potatoes and Garlic-Feta Sauce

Family Friendly 30-40 Minutes





Ground Beef and Pork Mix





Italian Breadcrumbs



Chicken Broth Concentrate



Lemon-Pepper



Feta Cheese,

crumbled

Seasoning



Russet Potato



Garlic Powder



Italian Dressing



Roma Tomato



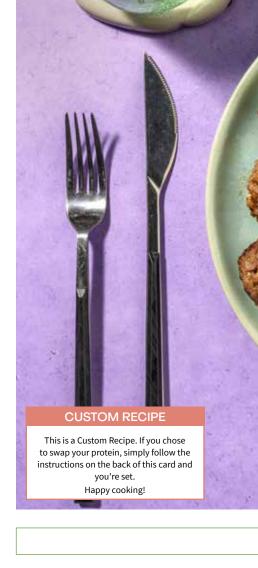
Spring Mix



Mini Cucumber



Mayonnaise



HELLO FETA CHEESE

Start here

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

Measurements, 1 tbsp, (2 tbsp), oil within steps

Bust out

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

Inaredients

9		
	2 Person	4 Person
Ground Beef and Pork Mix	250 g	500 g
Ground Turkey	250 g	500 g
Italian Breadcrumbs	1/4 cup	½ cup
Chicken Broth Concentrate	1	2
Lemon-Pepper Seasoning	1 tbsp	2 tbsp
Feta Cheese, crumbled	⅓ 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.



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 goldenbrown, 22-25 min.



Make garlic-feta sauce

 Meanwhile, add mayo, 1 tbsp (2 tbsp) feta and 1/4 tsp (1/2 tsp) garlic powder to a small bowl. Season with **pepper**, to taste, then stir to combine.



Prep meatballs

- Add beef and pork, breadcrumbs, broth concentrate, remaining Lemon-Pepper Seasoning, remaining garlic powder and 1/4 tsp (1/2 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.



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.**



Make salad

- Meanwhile, cut **tomato** into ½-inch pieces.
- Cut cucumber into 1/4-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.



Finish and serve

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

Dinner Solved!