

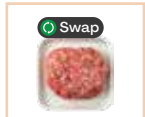


Greek-Style Lemon-Pepper Pork Meatballs with Buttery Orzo

30 Minutes

↗ Custom Recipe + 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 Beef
250 g | 500 g



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
1/4 cup | 1/2 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.

Pantry items | Unsalted butter*, salt*, pepper*, oil*

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

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.

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 coat.
- Roast in the **top** of the oven until **veggies** are tender-crisp, 10-12 min.

2



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.

5



Assemble orzo

- Heat a small pot over medium-high heat.
- When hot, add **2 tbsp** (4 tbsp) **butter**, then swirl the pot 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.

3



Form and roast meatballs

- Swap | **Beef**
- Meanwhile, combine **pork, breadcrumbs, Lemon-Pepper Seasoning** and **¼ tsp** (½ tsp) **salt** in a large bowl.
- Form **pork 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.**

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.

Measurements
within steps

1 tbsp (2 tbsp) **oil**
2 person 4 person Ingredient

3 | Form and roast beef meatballs

Swap | **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.



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