



Lebanese-Inspired Beef and Feta Meatballs

with Zucchini, Tabbouleh and Hummus Drizzle

Quick

25 Minutes



Ground Beef



Couscous



Zucchini



Roma Tomato



Parsley



Lemon



Shawarma Spice Blend



Feta Cheese, crumbled



Hummus



Panko Breadcrumbs



Garlic Salt

HELLO TABBOULEH

Tabbouleh is a Levantine salad made with finely chopped herbs (like parsley), chopped tomatoes and couscous or bulgur!

Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

Bust out

Baking sheet, medium bowl, measuring spoons, zester, aluminum foil, medium pot, large bowl, small bowl, measuring cups, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Couscous	½ cup	1 cup
Zucchini	400 g	800 g
Roma Tomato	160 g	320 g
Parsley	7 g	14 g
Lemon	1	2
Shawarma Spice Blend	1 tbsp	2 tbsp
Feta Cheese, crumbled	¼ cup	½ cup
Hummus	4 tbsp	8 tbsp
Panko Breadcrumbs	¼ cup	½ cup
Garlic Salt	1 tsp	2 tsp
Sugar*	½ tsp	1 tsp
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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hello@hellofresh.ca

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Prep and marinate tomatoes

- Cut **zucchinis** in half lengthwise, then into ½-inch-thick half-moons.
- Cut **tomatoes** into ½-inch pieces.
- Zest, then juice **half the lemon**. Cut **remaining lemon** into wedges.
- Roughly chop or tear **parsley**.
- Add **tomatoes, lemon juice, half the parsley, ½ tsp sugar** and **2 tbsp oil** (dbl both for 4 ppl) to a large bowl. Season with **salt** and **pepper**, then toss to combine.



Cook zucchini

- Meanwhile, heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **zucchini**. Season with **remaining garlic salt** and **pepper**.
- Cook, stirring occasionally, until tender-crisp, 4-5 min.
- Transfer **zucchini** to the large bowl with **tomatoes**.



Form meatballs

- Combine **beef, panko, Shawarma Spice Blend** and **1 tbsp water** (dbl for 4 ppl) in a medium bowl.
- Add **feta**. Season with **pepper**, then combine again. (**TIP**: If you prefer a firmer meatball, add an egg to the mixture!)
- Form **mixture** into **8 equal-sized meatballs** (16 for 4 ppl). Arrange **meatballs** on a foil-lined baking sheet.
- Bake in the **middle** of the oven until cooked through, 10-12 min.**



Make hummus drizzle

- Meanwhile, add **hummus, lemon zest** and **1 ½ tbsp water** (dbl for 4 ppl) to a small bowl. Season with **pepper**, then stir to combine.



Cook couscous

- Meanwhile, add **¾ cup water** (dbl for 4 ppl) and **half the garlic salt** to a medium pot. Cover and bring to a boil over high heat.
- Once boiling, remove the pot from heat, then add **couscous**. Stir to combine, then cover and let stand until **couscous** is tender and **liquid** is absorbed, 5 min.



Finish and serve

- Fluff **couscous** with a fork. Add **couscous** to the bowl with **tomatoes and zucchini**, then stir to combine.
- Divide **couscous tabbouleh** between bowls. Top with **meatballs**.
- Drizzle **hummus** over **meatballs**. Sprinkle with **remaining parsley** and squeeze a **lemon wedge** over top, if desired.

Dinner Solved!