



HERBY BEEF MEATBALL PITA PLATTER

with Cucumber Salad, Feta Sauce & Red Pepper Hummus

INGREDIENTS

2 PERSON | 4 PERSON



10 oz | 20 oz
Ground Beef**



1 tsp | 2 tsp
Cumin



1 tsp | 2 tsp
Dried Oregano



1 | 1
Lemon



1 | 2
Tomato



1 | 2
Mini Cucumber



2 TBSP | 4 TBSP
Yogurt
Contains: Milk



½ Cup | 1 Cup
Feta Cheese
Contains: Milk



2 | 4
Pitas
Contains: Sesame,
Wheat



4 TBSP | 8 TBSP
Red Pepper
Hummus
Contains: Sesame



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!



**In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.



HelloCustom

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



10 oz | 20 oz
Organic Ground
Beef**

Calories: 740



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 790



HELLO

RED PEPPER HUMMUS

This savory, hearty chickpea spread is the perfect pairing for pita.

NICE SLICE

Always squish tomatoes when you're trying to slice or dice 'em? Switch to a serrated or bread knife! The blade's teeth will cut through the skin every time.

BUST OUT

- 2 Medium bowls
- Whisk
- 2 Small bowls
- Baking sheet
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)

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*Ground Beef is fully cooked when internal temperature reaches 160°.



1 FORM & ROAST MEATBALLS

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- In a medium bowl, combine **beef***, **cumin**, **½ tsp oregano (1 tsp for 4 servings)**, **salt (we used ½ tsp; 1 tsp for 4)**, and **pepper. (You'll use the remaining oregano in the next step.)** Form into 6-8 meatballs (**12-16 meatballs for 4**).
- Place **meatballs** on a **lightly oiled** baking sheet. Roast on top rack until browned and cooked through, 14-16 minutes. Wash out bowl.

🔄 Swap in **organic beef*** for beef.



3 MIX SAUCE & TOAST PITAS

- In a small bowl, combine **yogurt** and **feta**. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season **feta sauce** with a **pinch of salt and pepper** to taste.
- Toast **pitas** until warm and pliable; cut in half.



2 MAKE SALAD

- While meatballs roast, quarter **lemon**. Quarter **tomato**; slice into ½-inch-thick quarter-moons. Trim and slice **cucumber** into ½-inch-thick rounds.
- In bowl used for meatballs, whisk together **remaining oregano**, **juice from half the lemon (whole lemon for 4 servings)**, and a **pinch of salt and pepper** to taste. Add **tomato** and **cucumber**; toss until well coated. Refrigerate until ready to serve.



4 ASSEMBLE & SERVE

- Place **hummus** in a second small bowl. Transfer **meatballs** to a second medium bowl.
- Arrange hummus, **cucumber salad**, **feta sauce**, and meatballs on a large board or platter. Add **toasted pitas** and any **remaining lemon wedges** to the board. Serve family style so that everyone can build their own pita sandwiches!