

## **INGREDIENTS**

2 PERSON | 4 PERSON



10 oz | 20 oz Ground Beef\*\*







2 TBSP | 4 TBSP Yogurt Contains: Milk



1 tsp | 2 tsp Cumin



1tsp 2tsp Dried Oregano





Mini Cucumber



1/2 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.

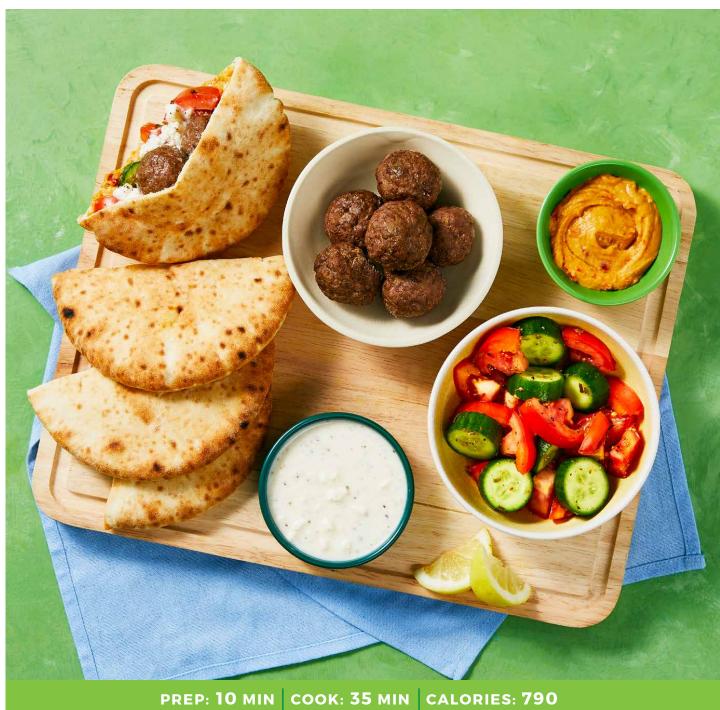


10 oz | 20 oz Ground Ground Beef\*



# HERBY BEEF MEATBALL PITA PLATTER

with Cucumber Salad, Feta Sauce & Red Pepper Hummus





### 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)

#### **GET SOCIAL**

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663

HelloFresh.com



### **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.



- 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.



#### **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.



### **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!