



Greek Lemon-Pepper Meatballs with Buttery Orzo

30 Minutes



Ground Pork



Lemon-Pepper Seasoning



Orzo



Lemon



Sweet Bell Pepper



Mixed Olives



Parsley



Feta Cheese, crumbled



Panko Breadcrumbs



Greek Yogurt



Baby Tomatoes



Garlic

HELLO ORZO

Don't be fooled by its rice-like shape, orzo is actually a short-cut pasta!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust out

Baking sheet, measuring spoons, strainer, zester, large bowl, parchment paper, small pot, small bowl, measuring cups, large pot

Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Lemon-Pepper Seasoning	1 tbsp	2 tbsp
Orzo	170 g	340 g
Lemon	1	1
Sweet Bell Pepper	160 g	320 g
Mixed Olives	30 g	60 g
Parsley	7 g	14 g
Feta Cheese, crumbled	¼ cup	½ cup
Panko Breadcrumbs	¼ cup	½ cup
Greek Yogurt	100 ml	200 ml
Garlic	6 g	12 g
Baby Tomatoes	113 g	227 g
Sugar*	¼ tsp	½ tsp
Unsalted Butter*	2 tbsp	4 tbsp
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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Prep

Add **6 cups water** and **1 tsp salt** to a large pot (use same for 4 ppl.) Cover and bring to a boil over high heat. While **water** comes to a boil, peel, then mince or grate **garlic**. Roughly chop **parsley**. Core, then cut **pepper** into ¼-inch pieces. Halve **tomatoes**. Roughly chop **olives**. Zest, then juice **half the lemon** (whole lemon for 4 ppl). Cut any **remaining lemon** into wedges.



Make feta yogurt sauce

While **meatballs and peppers** bake, combine **yogurt, feta, remaining parsley, 1 tbsp lemon juice** and **¼ tsp sugar** (dbl for 4 ppl) in a small bowl. Season with **salt and pepper**. Set aside.



Cook orzo

Add **orzo** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 6-8 min. When **orzo** is done, drain and return **orzo** to the same pot, off heat.



Assemble orzo

Heat a small pot over medium high heat. When hot, add **2 tbsp butter** (dbl for 4 ppl) and swirl to melt. Add **garlic**. Cook, stirring often, until fragrant, 1 min. Add **garlic butter, tomatoes, olives, 1 tsp lemon zest** and **½ tsp lemon juice** (dbl both for 4 ppl) to the large pot with **orzo**. Stir to combine.



Form and cook meatballs

Combine **pork, panko, Lemon-Pepper Seasoning, half the parsley** and **¼ tsp salt** (dbl for 4 ppl) in a large bowl. Form **pork mixture** into **8 equal sized meatballs** (16 for 4 ppl). Add **meatballs and peppers** to a parchment-lined baking sheet. Bake in the **middle** of the oven until **peppers** are tender and **meatballs** are cooked through, 10-12 min.**



Finish and serve

Divide **orzo** between plates. Top with **meatballs and peppers**. Dollop **feta yogurt sauce** over top. Squeeze over a **lemon wedge**, if desired.

Dinner Solved!