



TUNISIAN-SPICED MEATBALLS

with Persian Jeweled Yellow Rice and Roasted Zucchini



HELLO
PERSIAN JEWELLED RICE
An aromatic, turmeric-tinted pilaf, studded with juicy raisins, roasted veggies, and crispy sliced almonds

PREP: 10 MIN | TOTAL: 45 MIN | CALORIES: 800



Zucchini



Lemon



Golden Raisins



Chicken Stock Concentrate



Panko Breadcrumbs
(Contains: Wheat)



Sour Cream
(Contains: Milk)



Hot Sauce



Red Onion



Basmati Rice



Turmeric



Ground Beef



Tunisian Spice Blend



Sliced Almonds
(Contains: Tree Nuts)

START STRONG

If you have an extra moment, try toasting the almonds to amp up their flavor and crunch. Simply add to a dry pan over medium-high heat and toast for a few minutes, stirring often to avoid burning, until lightly browned.

BUST OUT

- Zester
- Small pot
- Large bowl
- 2 Baking sheets
- Small bowl
- Olive oil (2 tsp | 2 tsp)
- Kosher salt
- Black pepper

INGREDIENTS

Ingredient **2-person** | **4-person**

- Zucchini 1 | 2
- Red Onion 1 | 2
- Lemon 1 | 1
- Basmati Rice ½ Cup | 1 Cup
- Golden Raisins 1 oz | 2 oz
- Turmeric 1 tsp | 2 tsp
- Chicken Stock Concentrate 1 | 2
- Ground Beef* 10 oz | 20 oz
- Panko Breadcrumbs ¼ Cup | ½ Cup
- Tunisian Spice Blend 1 TBSP | 2 TBSP
- Sour Cream 4 TBSP | 8 TBSP
- Sliced Almonds 1 oz | 2 oz
- Hot Sauce 1 tsp | 2 tsp

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

WINE CLUB

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1 PREP

Adjust rack to top and middle position; preheat oven to 450 degrees. **Wash and dry all produce.** Trim and quarter **zucchini** lengthwise; slice crosswise into 1-inch-thick pieces. Halve and peel **onion**. Mince half the onion; slice remaining half into ½-inch-thick wedges. Zest and quarter **lemon**.



4 ROAST VEGGIES AND MEATBALLS

On a second baking sheet, toss **zucchini** and **onion wedges** with a drizzle of **olive oil, salt, and pepper**. Roast on top rack until browned and tender, 18-20 minutes. Roast **meatballs** on middle rack until browned and cooked through, 15-18 minutes.



2 COOK RICE

Heat a drizzle of **olive oil** in a small pot over medium-high heat. Add **minced onion**; cook, stirring occasionally, until softened, 3-4 minutes. Stir in **rice, raisins, turmeric, stock concentrate**, and ¾ **cup water** (1½ cups for 4); season with **salt and pepper**. Bring to a boil; cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes. Keep covered off heat until ready to serve.



5 MAKE SAUCE

Meanwhile, in a small bowl, combine **sour cream** and a squeeze of **lemon juice** to taste. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt and pepper**.



3 FORM MEATBALLS

Meanwhile, in a large bowl, combine **beef, panko, Tunisian Spice**, and **1 TBSP water** (2 TBSP for 4 servings). Season with **salt** (we used ¾ tsp; use 1½ tsp for 4) and **pepper**. Form into 10-12 1½-inch meatballs (20-24 for 4). Place on a baking sheet.



6 FINISH AND SERVE

Fluff **rice** with a fork; stir in **roasted veggies, lemon zest**, and half the **almonds**. (**TIP:** Transfer to a large bowl if the pot is overflowing.) Season with **salt and pepper**; divide between plates. Top with **meatballs**; drizzle with **sauce and hot sauce** to taste. Top with remaining **almonds**. Serve with remaining **lemon wedges** on the side.

BEJEWELED

Love this rice medley? Next time, try swapping raisins out for other fruit "gems" like dried apricots or pomegranate seeds!

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