

# Pork Meatballs

*with Cylindra Beet & Cranberry Agrodolce*

In this recipe, we're braising hearty pork meatballs with a gorgeous agrodolce—a sauce whose name comes from the Italian for “sweet and sour.” Ours features tangy fresh cranberries and hearty cylindra beet (a uniquely-shaped variety), cooked with a bit of sugar, vinegar and mustard seeds to bring out their sweet, tangy and earthy flavors. We're serving it all on a bed of farro and tender baby kale, which deliciously soaks up the colorful sauce.



#### Blue Apron Wine Pairings

Shannon Ridge Zinfandel, 2015

Hilliard Bruce Pinot Noir, 2013



## Ingredients

10 Ounces Ground Pork  
¾ Cup Semi-Pearled Farro  
2 Ounces Baby Kale  
1 Cylindra Beet  
1 Ounce Fresh Cranberries  
1 Bunch Chives

### Knick Knacks

2 Tablespoons Crème Fraîche  
2 Tablespoons Red Wine Vinegar  
1½ Teaspoons Brown Mustard Seeds  
1 Shallot  
1 Tablespoon Sugar  
2 Teaspoons Pork Meatballs Spice Blend  
(Onion Powder, Garlic Powder, Smoked Paprika, Ground Coriander & Ground Thyme)

**Makes:** 2 servings

**Prep Time:** 10 minutes | **Cook Time:** 25–35 minutes



For cooking tips & tablet view, visit [blueapron.com/recipes/1010](https://blueapron.com/recipes/1010)

Recipe #1010



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## Prepare the ingredients:

Wash and dry the fresh produce. Heat a large pot of salted water to boiling on high. Peel and mince the shallot. Thinly slice the chives. Line your cutting board with paper towels; peel and small dice the beet.

2



## Cook the farro:

Add the **farro** to the pot of boiling water. Cook, uncovered, 16 to 18 minutes, or until tender. Turn off the heat. Drain thoroughly and return to the pot.

3



## Cook & chop the kale:

While the farro cooks, in a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add **half the shallot** and season with salt and pepper. Cook, stirring occasionally, 30 seconds to 1 minute, or until fragrant. Add the **kale** and season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until wilted. Transfer to a cutting board; when cool enough to handle, finely chop. Rinse and wipe out the pan.

4



## Form & brown the meatballs:

While the farro continues to cook, in a large bowl, combine the **ground pork** (removing and discarding the paper lining from the bottom) and **spice blend**; season with salt and pepper. Gently mix until just combined. Using your hands, form the mixture into 10 to 12 equal-sized meatballs. In the same pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the meatballs and cook, turning occasionally, 3 to 4 minutes, or until browned on all sides. Transfer to a paper towel-lined plate, leaving any browned bits (or fond) in the pan.

5



## Make the agrodolce:

While the farro continues to cook, add the **cranberries, beet** and **remaining shallot** to the pan of reserved fond; season with salt and pepper. (If the pan seems dry, add a drizzle of olive oil.) Cook on medium-high, stirring occasionally, 2 to 3 minutes, or until softened and fragrant. Add the **sugar, mustard seeds, ¾ of the vinegar** and **½ cup water**; season with salt and pepper. Cook, stirring occasionally, 4 to 5 minutes, or until the meatballs are thoroughly coated and cooked through. Turn off the heat and season with salt and pepper to taste.

6



## Finish the farro & plate your dish:

Add the **chopped kale, crème fraîche** and **remaining vinegar** to the pot of **cooked farro**. Stir to thoroughly combine; season with salt and pepper to taste. Divide the finished farro and **cooked meatballs** between 2 dishes. Top with the **agrodolce** and a drizzle of olive oil. Garnish with the **chives**. Enjoy!