

Pork Meatballs

with Beet & Cranberry Agrodolce

In this recipe, we're finishing spiced pork meatballs in a gorgeous agrodolce—a sauce whose name comes from the Italian for “sweet and sour.” Our fall-inspired agrodolce features fresh cranberries and red beet, cooked with a bit of sugar, vinegar and whole mustard seeds to bring out their sweet, tangy and earthy flavors. We're serving it all over a creamy, hearty bed of farro (tossed with delicate baby kale).



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 Red 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



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Recipe #1010

Instructions

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1



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. On a paper towel-lined cutting board, peel and small dice the beet.

2



Cook the farro:

Add the **farro** to the pot of boiling water and cook, uncovered, 16 to 18 minutes, or until tender. Turn off the heat. Drain thoroughly and return to the pot. Drizzle with olive oil and stir to coat.

3



Cook & chop the kale:

While the farro cooks, in a medium pan (nonstick, if you have one), heat 1 teaspoon 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. Transfer to a plate. In the same pan, heat 1 teaspoon 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.

5



Make the agrodolce & finish the meatballs:

Add the **cranberries**, **beet** and **remaining shallot** to the pan; season with salt and pepper. (If the pan seems dry, add a drizzle of olive oil.) Cook, stirring occasionally, 2 to 3 minutes, or until softened and fragrant. Add the **sugar**, **mustard seeds**, $\frac{3}{4}$ of the **vinegar** and $\frac{1}{2}$ **cup of water**. 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:

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