

Meatballs & Harissa Tomato Sauce

with Green Beans & Orzo Pasta

🕒 35-45 MINS

4 SERVINGS

We're elevating these savory meatballs by loading ours with deliciously melty cheese curds, then cooking them in a lightly spiced tomato sauce for rich, bright flavor in every bite. It's all brought together over warm orzo pasta and green beans finished with a touch of crème fraîche.



MATCH YOUR BLUE APRON WINE



Fruity & Savory

Serve a bottle with this symbol for a great pairing.



TOP RATED
Recipes

Your meal may look different due to ingredient tweaks

Ingredients



1 1/8 lbs
GROUND BEEF



1 15-oz can
CRUSHED
TOMATOES



1/2 lb
ORZO PASTA



2 oz
CHEDDAR CHEESE
CURDS



1/4 cup
PANKO
BREADCRUMBS



2 Tbsps
CRÈME FRAÎCHE



1 Tbsp
RED HARISSA
PASTE



6 oz
GREEN BEANS



1
ZUCCHINI



2 cloves
GARLIC



2 oz
SLICED ROASTED
RED PEPPERS



3 Tbsps
GOLDEN RAISINS



1 Tbsp
SMOKY SPICE
BLEND*

*Smoked Paprika, Sweet Paprika, Ground Yellow Mustard, Garlic Powder & Onion Powder



To find out more about Wellness at Blue Apron visit us at www.blueapron.com/pages/wellness, or for further nutrition information see the Nutrition Facts card.



1 Prepare the ingredients & make the harissa tomato sauce:

- ☐ Fill a medium pot $\frac{3}{4}$ of the way up with salted water; cover and heat to boiling on high.
- ☐ Wash and dry the fresh produce.
- ☐ Finely chop the **cheese curds**.
- ☐ Medium dice the **zucchini**.
- ☐ Peel and roughly chop **2 cloves of garlic**.
- ☐ Combine the **diced zucchini** and **chopped garlic** in a bowl.
- ☐ Cut off and discard the stem ends of the **green beans**; cut into 1-inch pieces.
- ☐ Roughly chop the **peppers**.
- ☐ In a bowl, combine the **tomatoes**, **harissa paste**, **a big pinch of salt**, and $\frac{1}{4}$ cup of water.



2 Form the meatballs:

- ☐ In a large bowl, combine the **beef**, **chopped cheese curds**, **breadcrumbs**, and **spice blend**; season with salt and pepper. Gently mix to combine.
- ☐ Shape the mixture into 12 tightly packed meatballs. Transfer to a plate.



3 Brown the meatballs & zucchini:

- ☐ In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- ☐ Add the **meatballs**. Cook, turning occasionally, 5 to 6 minutes, or until browned on all sides.
- ☐ Add the **prepared zucchini and garlic**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until the zucchini is softened.



4 Cook & finish the pasta:

- ☐ Meanwhile, add the **pasta** to the pot of boiling water and cook 5 minutes.
- ☐ Add the **green bean pieces** and continue to cook 2 to 4 minutes, or until tender.
- ☐ Turn off the heat. Drain thoroughly and return to the pot. Add the **crème fraîche**, **raisins**, and **chopped peppers**; stir to combine. Taste, then season with salt and pepper if desired. Cover to keep warm.



5 Finish the meatballs & serve your dish:

- ☐ Add the **harissa tomato sauce** (carefully, as the liquid may splatter) to the pan of **browned meatballs and zucchini**. Cook, stirring occasionally and spooning the sauce over the meatballs, 4 to 5 minutes, or until the liquid is slightly reduced in volume and the meatballs are cooked through.**
- ☐ Turn off the heat. Taste, then season with salt and pepper if desired.
- ☐ Serve the **finished meatballs and sauce** over the **finished pasta**. Enjoy!

**An instant-read thermometer should register 160°F.



NUTRITION PER SERVING (AS PREPARED)* Calories: 770, Total Carbohydrates: 74g, Dietary Fiber: 9g, Added Sugar: 1g, Total Fat: 37g, Saturated Fat: 15g, Protein: 34g, Sodium: 1100mg.

CONTAINS: See Ingredient Packaging for Allergen(s).

*See full Nutrition Facts on your Current page in the Blue Apron app or at blueapron.com.

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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