

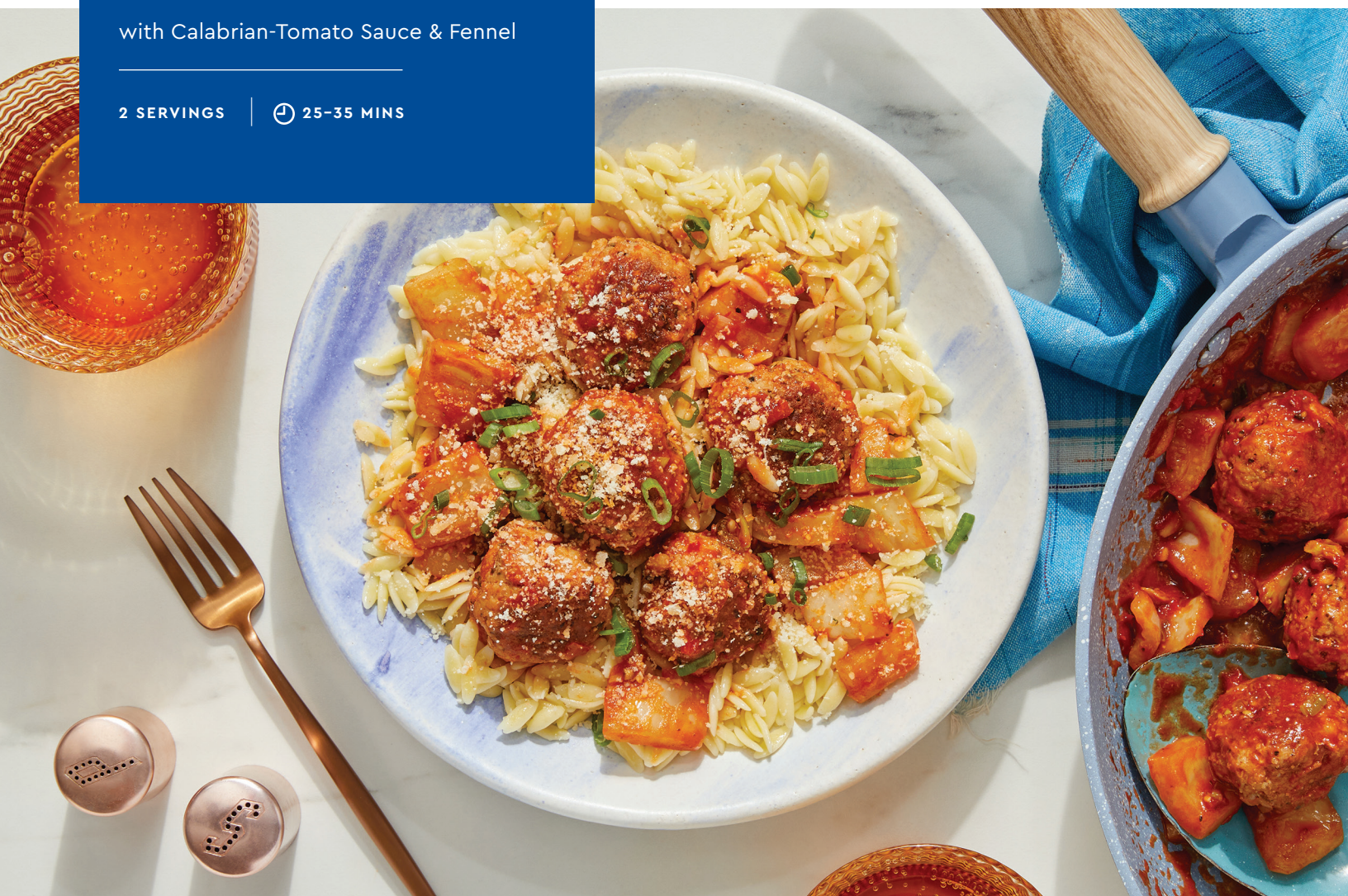
Pork Meatballs & Orzo Pasta

with Calabrian-Tomato Sauce & Fennel

2 SERVINGS

⌚ 25-35 MINS

 **Blue Apron**
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Ingredients



10 oz Ground Pork



1 Fennel Bulb



2 Tbsps or 6 oz
Tomato Paste



1 Tbsp Italian
Seasoning¹



4 oz Orzo Pasta



2 Scallions



1 ½ tsps Calabrian
Chile Paste



¼ cup Panko
Breadcrumbs



¼ cup Grated
Parmesan Cheese



1 Tbsp Sherry
Vinegar



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¹. Whole Dried Basil, Sage, Oregano, Savory, Rosemary, Thyme & Marjoram



"Alexa, find Blue Apron recipes."

1 Prep the ingredients

- 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.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Cut off and discard any stems from the **fennel**, then halve, core, and medium dice the bulb.



This recipe was designed for easier cleanup—no extra prep bowls needed!

2 Form & brown the meatballs

- In a bowl, combine the **pork**, **breadcrumbs**, and **Italian seasoning**. Season with salt and pepper; gently mix to combine.
- Shape the mixture into 10 tightly packed meatballs.
- 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 (carefully, as the oil may splatter), 5 to 7 minutes, or until lightly browned on all sides.



3 Cook the pasta

- Meanwhile, add the **pasta** to the pot of boiling water. Cook, stirring occasionally, 7 to 9 minutes, or until tender.
- Drain thoroughly.



4 Finish the meatballs & serve your dish

- Add the **diced fennel** to the pan of **browned meatballs**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly softened.
- Add the **sliced white bottoms of the scallions**. Cook, stirring frequently, 1 to 2 minutes, or until softened.
- Add the **vinegar** (carefully, as the liquid may splatter). Cook, stirring frequently and scraping up any browned bits (or fond), 30 seconds to 1 minute, or until the liquid has cooked off.
- Add the **tomato paste** (if you received 6 oz, use $\frac{1}{3}$ of the **tomato paste**), **1 cup of water** (carefully, as the liquid may splatter), and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Cook, stirring occasionally, 4 to 5 minutes, or until the sauce is thickened 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 **cooked pasta**. Garnish with the **cheese** and **sliced green tops of the scallions**. Enjoy!



*The USDA recommends a minimum safe cooking temperature of 160°F for pork.

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION. Food safety handling information: blog.blueapron.com/foodsafety

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

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

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