

Sheet Pan Meatball Pita Sandwiches

with Tzatziki & Poblano Pepper

2 OR 4 SERVINGS

⌚ 25-35 MINS

 **Blue Apron**
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Ingredients



10 oz Ground Beef or
20 oz for 4 servings



6 oz Carrots or
¾ lb for 4 servings



½ cup Tzatziki¹



1 Tbsp Za'atar
Seasoning²



2 Pocketless Pitas or
4 for 4 servings



1 Poblano Pepper or
2 for 4 servings



2 Tbsps Mayonnaise
or ¼ cup for
4 servings



1 Red Onion



1 Tbsp Red Harissa
Paste



¾ cup Panko
Breadcrumbs



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1. cucumber-yogurt sauce 2. Ground Sumac, Sesame Seeds, Salt, Ground Thyme, Whole Dried Oregano & Crushed Aleppo Pepper

COOK ALONG WITH



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Arrange two oven racks in the upper and lower thirds of the oven; preheat the oven to 450°F.
- Wash and dry the fresh produce.
- Peel the **carrots**; halve crosswise, then halve lengthwise.
- Halve and peel the **onion**; cut into 1/2-inch-wide wedges, keeping the layers intact.
- Cut off and discard the stem of the **pepper**. Halve lengthwise; remove the ribs and seeds, then cut into 1/2-inch strips. Thoroughly wash your hands and cutting board immediately after handling.



2 Roast the vegetables

- Transfer the **carrot pieces** to a sheet pan. Drizzle with **olive oil** and season with salt and pepper; toss to coat and arrange in an even layer on one side of the sheet pan.
- Place the **onion wedges** and **pepper pieces** on the other side of the sheet pan of **seasoned carrots**; drizzle with **olive oil** and season with salt and pepper. Toss to coat; arrange in an even layer.
- Place on the upper oven rack and roast 14 to 16 minutes, or until browned and tender when pierced with a fork. Remove from the oven.



For easier cleanup, line your sheet pans with foil.

3 Form & bake the meatballs

- In a large bowl, combine the **beef, breadcrumbs, and za'atar**; season with salt and pepper. Gently mix to combine.
- Form the mixture into 6 equal-sized meatballs *or 12 meatballs if you're cooking 4 servings*.
- Arrange in an even layer on a separate sheet pan. Flatten each meatball to about a 1/2-inch thickness.
- Place on the lower oven rack and roast 11 to 14 minutes, or until the meatballs are browned and cooked through.* Remove from the oven.



4 Make the harissa mayo

- Meanwhile, in a bowl, combine the **mayonnaise** and **harissa paste**. Season with salt and pepper.



5 Warm the pitas & serve your dish

- Wrap the **pitas** in a damp paper towel. Microwave on high 30 seconds to 1 minute, or until heated through and pliable.
- Transfer the warmed pitas to a work surface and carefully unwrap.
- Spread the **tzatziki** onto the **warmed pitas**; top with the **baked meatballs** and **roasted onion and pepper**.
- Serve the **finished pitas** with the **roasted carrots** and **harissa mayo** on the side. Enjoy!



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

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.

Blue Apron, LLC, New York, NY 10005

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