

# Sheet Pan Meatball Pita Sandwiches

with Tzatziki & Poblano Pepper

4 SERVINGS

⌚ 25-35 MINS

 **Blue Apron**  
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## Ingredients



18 oz Ground Beef



2 Poblano Peppers



¼ cup Panko Breadcrumbs



½ cup Tzatziki<sup>1</sup>



4 Pocketless Pitas



¾ lb Carrots



¼ cup Mayonnaise



1 Tbsp Za'atar Seasoning<sup>2</sup>



1 Red Onion



½ lb Grape Tomatoes



1 Tbsp Red Harissa Paste



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





"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 stems of the **peppers**. Halve lengthwise; remove the ribs and seeds, then cut crosswise into 1/2-inch strips. Thoroughly wash your hands and cutting board immediately after handling.



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

## 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**, **pepper pieces**, and **tomatoes** on the other side of the sheet pan of **seasoned carrots**; drizzle with **olive oil** and season with salt and pepper. Toss to coat and arrange in an even layer.
- Place on the upper oven rack and roast 15 to 17 minutes, or until browned and tender when pierced with a fork.
- Remove from the oven.



## 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 12 equal-sized meatballs.
- Transfer to a separate sheet pan; arrange in an even layer. Flatten each meatball to about a 1/2-inch thickness.
- Place on the lower oven rack and bake 12 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 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, peppers, and tomatoes**.
- 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](https://blueapron.com) or in the Blue Apron app, then click on VIEW FULL NUTRITION. Food safety handling information: [blog.blueapron.com/foodsafety](https://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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