

Romesco Turkey Meatballs

with Zucchini, Spinach & Orzo

4 SERVINGS

⌚ 35-45 MINS

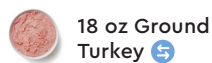
 **Blue Apron**
blueapron.com




 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an ) and instructions tailored to you.*

Ingredients

Customized ingredients



18 oz Ground Turkey 

SWAPPED FOR:



18 oz Ground Beef 



1 bunch Parsley



¼ cup Grated Parmesan Cheese



1 Tbsp Sherry Vinegar



½ lb Orzo Pasta



2 cloves Garlic



1 ¼ cups Panko Breadcrumbs



6 Tbsps Romesco Sauce¹



1 Tbsp Smoky Spice Blend²



2 Zucchini



5 oz Baby Spinach



¼ cup Mascarpone Cheese



1 8-oz can Tomato Sauce



Serve with Blue Apron wine that has this symbol blueapron.com/wine

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¹ contains almonds ² Smoked Paprika, Sweet Paprika, Ground Yellow Mustard, Garlic Powder & Onion Powder
*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare 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.
- Quarter the **zucchini** lengthwise, then cut crosswise into $\frac{1}{4}$ -inch pieces.
- Peel and roughly chop **2 cloves of garlic**.
- Roughly chop the **parsley** leaves and stems.



2 Cook the pasta

- Add the **pasta** to the pot of boiling water and cook, uncovered, 7 to 9 minutes, or until tender. Turn off the heat.
- Drain thoroughly and return to the pot.
- Cover to keep warm.



3 Form the meatballs

- Meanwhile, in a large bowl, combine the **turkey, spice blend, and breadcrumbs**; season with salt and pepper. Gently mix to combine.
- Shape the mixture into 16 tightly packed meatballs.
- Transfer to a plate.



CUSTOMIZED STEP 3 *If you chose Ground Beef*

- Form the meatballs as directed, using the **beef** (instead of turkey).

4 Cook the vegetables & finish the pasta

- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **zucchini pieces** in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned.
- Add the **chopped garlic**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until thoroughly combined and the zucchini is softened.
- Add the **spinach**. Cook, stirring frequently, 1 to 2 minutes, or until wilted. Turn off the heat.
- Transfer to the pot of **cooked pasta**. Add the **vinegar**; stir to combine. Taste, then season with salt and pepper if desired. Cover to keep warm.
- Wipe out the pan.



5 Brown the meatballs

- In the same pan, heat a drizzle of **olive oil** on medium until hot.
- Add the **meatballs** in an even layer. Loosely cover the pan with foil and cook, without stirring, 4 to 6 minutes, or until browned. Continue to cook, stirring occasionally, 4 to 7 minutes, or until browned on all sides.



6 Finish the meatballs & serve your dish

- To the pan of **browned meatballs**, add the **romesco sauce** (carefully, as the liquid may splatter), **tomato sauce**, and $\frac{1}{3}$ cup of **water**. Cook, stirring frequently, 1 to 2 minutes, or until the meatballs are coated and cooked through.*
- Turn off the heat and stir in the **mascarpone** until combined. Taste, then season with salt and pepper if desired.
- Serve the **finished meatballs and sauce** over the **finished pasta and vegetables**. Garnish with the **parmesan** and **chopped parsley**. Enjoy!



*The USDA recommends a minimum safe cooking temperature of 165°F for turkey and 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.

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