

Baked Meatballs & Romesco Mayo

with Peppers & Green Beans


2 OR 4 SERVINGS


⌚ 25-35 MINS


 **Blue Apron**
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Ingredients


 10 oz Ground Beef or 20 oz for 4 servings


 4 oz Sweet Peppers or ½ lb for 4 servings


 3 Tbsps Romesco Sauce¹ or 6 Tbsps for 4 servings

 1 Tbsp Spanish Spice Blend²


 ¼ cup Panko Breadcrumbs or ½ cup for 4 servings

 6 oz Green Beans or ¾ lb for 4 servings

 2 Tbsps Mayonnaise or ¼ cup for 4 servings

 ½ cup Long Grain White Rice or 1 cup for 4 servings

 2 Tbsps Dried Currants

 2 Tbsps Sliced Roasted Almonds or ¼ cup for 4 servings



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COOK ALONG WITH



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Preheat the oven to 450°F.
- Wash and dry the fresh produce.
- Cut off and discard the stems of the **peppers**; remove the cores, then quarter lengthwise.
- Cut off and discard any stem ends from the **green beans**.
- In a bowl, combine the **romesco sauce** and **mayonnaise**; season with salt and pepper.



2 Cook the rice

- Carefully rinse the **rice** (sifting through for any impurities). Drain thoroughly.
- In a medium pot, combine the **rice**, a **big pinch of salt**, and **1 cup of water** or **2 cups of water** *if you're cooking 4 servings*. Heat to boiling on high.
- Once boiling, reduce the heat to low. Cover and cook, without stirring, 13 to 15 minutes, or until the water has been absorbed and the rice is tender.
- Turn off the heat and fluff with a fork.



3 Season the vegetables

- Meanwhile, transfer the **quartered peppers** and **green beans** 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. *If you're cooking 4 servings, arrange the vegetables in an even layer across the whole sheet pan.*



For easier cleanup, line your sheet pan with foil.

4 Form the meatballs

- In a large bowl, combine the **beef**, **currants**, **breadcrumbs**, and **spice blend**; season with salt and pepper. Gently mix to combine.
- Form the mixture into 10 equal-sized meatballs or **16 meatballs** *if you're cooking 4 servings*.



5 Finish & serve your dish

- Arrange the **meatballs** in an even layer on the other side of the sheet pan or on a separate sheet pan *if you're cooking 4 servings*.
- Bake 12 to 14 minutes, or until the vegetables are tender when pierced with a fork and the meatballs are browned and cooked through.*
- Remove from the oven.
- Serve the **baked meatballs and vegetables** over the **cooked rice**. Top with the **romesco mayo** and **almonds**. 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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