

# Ingredients



18 oz Ground Beef



½ lb Sweet Peppers



6 Tbsps Romesco Sauce<sup>1</sup>



1 Tbsp Spanish Spice Blend<sup>2</sup>



½ cup Panko Breadcrumbs



3/4 lb Green Beans



1/4 cup Mayonnaise



1 cup Long Grain White Rice



2 Tbsps Dried Currants



1/4 cup Sliced Roasted Almonds



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#### "Alexa, find Blue Apron recipes."

## 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 2 cups of water. Heat to boiling on high.
- $\bullet$  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.



• 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.



#### 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 16 equalsized meatballs.



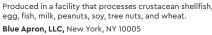
#### 5 Finish & serve your dish

- Arrange the **meatballs** in an even layer on a separate sheet pan.
- Bake the meatballs and vegetables 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.







Food safety handling information: blog.blueapron.com/foodsafety

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