

Turkey Meatballs & Lemon-Caper Sauce

with Zucchini, Tomatoes & Orzo

2 SERVINGS

⌚ 30-40 MINS

 **Blue Apron**

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Ingredients*

Customized ingredients

 10 oz Ground Turkey 

SWAPPED FOR:

 10 oz Ground Pork 

 ¼ cup Panko Breadcrumbs

 4 oz Orzo Pasta

 2 cloves Garlic

 1 Zucchini

 1 Tbsp Capers

 1 Lemon

 4 oz Grape Tomatoes

 1 oz Salted Butter

 2 Tbsps Crème Fraîche

 2 ½ Tbsps Chicken Demi-Glace



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

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*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.
- Halve the **zucchini** lengthwise, then thinly slice crosswise.
- Peel and roughly chop **2 cloves of garlic**.
- Halve the **tomatoes**; place in a bowl and season with salt and pepper.
- Quarter and deseed the **lemon**.



2 Form & cook the meatballs

- Place the **turkey** and **breadcrumbs** in a bowl; season with salt and pepper. Gently mix to combine.
- Using your hands, form the mixture into 10 equal-sized meatballs.
- In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium until hot.
- Add the **meatballs** in an even layer. Loosely cover the pan with foil. Cook, without stirring, 6 to 7 minutes, or until browned.
- Carefully remove the foil. Continue to cook, stirring occasionally, 6 to 8 minutes, or until browned on all sides and cooked through.*
- Leaving any browned bits (or fond) in the pan, transfer to a plate.



↻ CUSTOMIZED STEP 2 If you chose Ground Pork

- Place the **pork** and **breadcrumbs** in a bowl; season with salt and pepper. Gently mix to combine.
- Using your hands, form the mixture into 10 equal-sized meatballs.
- In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium until hot.
- Add the **meatballs** in an even layer. Loosely cover the pan with foil. Cook, without stirring, 5 to 7 minutes, or until browned.
- Carefully remove the foil. Continue to cook, stirring occasionally, 4 to 6 minutes, or until browned on all sides and cooked through.*
- Leaving any browned bits (or fond) in the pan, transfer to a plate.

3 Cook the pasta

- Meanwhile, add the **pasta** to the pot of boiling water and cook, uncovered, 8 to 10 minutes, or until tender. Turn off the heat.
- Drain thoroughly and return to the pot.



4 Cook the zucchini

- Heat the pan of reserved fond on medium-high until hot (if the pan seems dry, add a drizzle of olive oil).
- Add the **sliced zucchini** in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned.
- Add the **chopped garlic** and **capers**; season with salt and pepper. Cook, stirring constantly, 30 seconds to 1 minute, or until slightly softened.



5 Finish & serve your dish

- To the pan, add the **demi-glace** (carefully, as the liquid may splatter), **butter**, **seasoned tomatoes**, **cooked meatballs**, and the **juice of 2 lemon wedges**. Cook, stirring frequently, 1 to 2 minutes, or until thoroughly combined and the liquid is slightly thickened.
- Turn off the heat. Taste, then season with salt and pepper if desired.
- To the pot of **cooked pasta**, add the **crème fraîche** and a drizzle of **olive oil**. Season with salt and pepper; stir to combine.
- Serve the **finished pasta** topped with the **finished meatballs and sauce**. Serve the **remaining lemon wedges** on the side, if you'd like. Enjoy!



*The USDA recommends a minimum safe cooking temperature of 165°F for turkey and 160°F for pork.

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CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, sesame, and wheat.
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