



GREEK PORK MEATBALL BOWLS

with Cucumber Tomato Salad & Garlic Couscous

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated



Ground Pork *
(1 | 2)



Panko Breadcrumbs
(1 | 1)
Contains: Wheat



Chicken Stock Concentrate
(1 | 2)



Greek Vinaigrette
(1 | 2)
Contains: Eggs, Milk



Israeli Couscous
(1 | 2)
Contains: Wheat



Roma Tomato *
(1 | 2)



Persian Cucumber *
(1 | 2)



Sour Cream *
(2 | 4)
Contains: Milk



Dried Oregano
(1 | 2)



Garlic
(3 Cloves | 6 Cloves)



Did you choose a different protein?
We like your style! Follow along with the **CustomPlate** instructions on the flip side of this card to learn how to modify your meal.



Ground Beef 🍖
(1 | 2)

WHAT YOU'LL NEED

Kosher Salt
Black Pepper

Butter
(2 TBSP | 3 TBSP)
Contains: Milk

Sugar
(¼ tsp | ½ tsp)
Cooking Oil
(1 tsp | 2 tsp)

\$20

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CHEF'S TIP

We're not suggesting how much salt to put in your meatballs in step 2 because we don't trust you. We simply want to make sure you have a delicious meal, and seasoning properly = more flavor. Want to know if you've added enough salt? Pinch off a small piece of meatball mix and fry it in a bit of oil. Taste and adjust as needed!



Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry all produce.** Peel and finely chop **garlic**. Trim and quarter **cucumber** lengthwise; slice crosswise into ½-inch-thick pieces. Dice **tomato**.



In a medium bowl, combine **pork**, **oregano**, **half the panko** (all for 4 servings), ¼ of the **garlic**, **salt** (we used ¾ tsp; 1½ tsp for 4), and **pepper**. Form into 10–12 (20–24 for 4) 1½ -inch meatballs.

↔ Swap in **beef** for **pork**.



Place **meatballs** on a **lightly oiled** baking sheet. Roast on top rack until browned and cooked through, 14–16 minutes.



Meanwhile, melt **1 TBSP butter** in a medium pot over medium-high heat. Add **remaining garlic**; cook until fragrant, 30 seconds. Add **couscous**; stir to coat. Stir in **stock concentrate**, ¾ cup **water** (1½ cups for 4 servings), and a **big pinch of salt**. Bring to a boil, then cover and reduce to a low simmer. Cook until couscous is tender, 6–8 minutes. Drain any excess liquid if necessary. Keep covered off heat until ready to serve.



While couscous cooks, in a second medium bowl, combine **cucumber**, **tomato**, and **2 tsp Greek vinaigrette** (4 tsp for 4 servings). Season with **salt** and **pepper**. In a small bowl, combine **sour cream**, remaining Greek vinaigrette, and ¼ tsp **sugar** (½ tsp for 4); season with **salt** and **pepper**. Add **water** 1 tsp at a time until sauce reaches a drizzling consistency.



To pot with **couscous**, stir in **1 TBSP butter** (2 TBSP for 4 servings). Season with **salt** and **pepper**. Divide couscous between bowls. Arrange **cucumber tomato salad** and **meatballs** on top in separate sections. Drizzle meatballs with **creamy Greek sauce**.

*Ground Pork is fully cooked when internal temperature reaches 160 degrees.
Ground Beef is fully cooked when internal temperature reaches 160 degrees.*

WK24–86