



**DOWNLOAD  
OUR APP!**  
Pick your meals,  
schedule  
deliveries, and  
more.

## 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**

Give friends \$20 off  
their first box and you'll  
get a \$20 credit when  
they cook with us.  
[EveryPlate.com/referral](https://www.EveryPlate.com/referral)

## 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!

1.



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**.

2.



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**.

3.



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

4.



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.

5.



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.

6.



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