MARLEY SPOON



Tapas-Style Meatball Stew

with Garlic Toast & Aioli

30-40min 4 Servings

Albondigas are Spanish meatballs traditionally served tapas-style. Simmered in a rich tomato sauce, seasoned with a chorizo chili spice blend and bulked up with roasted vegetables, these tender beef meatballs are served with crusty bread, to sop up all the sauce.

What we send

- 2 bell peppers
- 1 zucchini
- garlic
- ½ oz fresh parsley
- 14 oz whole peeled tomatoes
- 2 (10 oz) pkgs grass-fed ground beef
- 1 oz panko [2]
- ¼ oz chorizo chili spice blend
- 2 baguettes [2]
- 2 oz mayonnaise [1,3]

What you need

- olive oil
- kosher salt & pepper
- 2 large eggs [1]
- red wine vinegar (or apple cider vinegar)

Tools

- large ovenproof skillet (preferably cast-iron)
- aluminium foil

Cooking tip

Mixing meatballs mix and shaping them the day before you plan on serving them makes dinner prep a breeze! Store the meatballs in an airtight container in the refrigerator until ready to bake.

Allergens

Egg (1), Wheat (2), Soy (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 810kcal, Fat 48g, Carbs 55g, Protein 40g



1. Roast vegetables

Preheat oven to 450°F with a rack in the upper third. Halve **peppers**, discard stems and seeds, then cut into 1-inch pieces. Trim **zucchini**, then cut into 1-inch pieces. In a large ovenproof skillet (preferably cast-iron), toss vegetables with **2 tablespoons oil**. Season with **salt** and **pepper**. Roast on upper oven rack until vegetables are soft, 12–15 minutes.



2. Prep ingredients

Finely chop **2 teaspoons garlic**; halve 1 clove and reserve for step 5. Coarsely chop **parsley leaves and stems** together. Cut **tomatoes** in the can with kitchen shears until finely chopped.



3. Prep meatballs

In a medium bowl, knead to combine **ground beef**, **half each of the chopped garlic and parsley**, **½ cup panko**, **2 teaspoons chorizo chili spice blend**, **2 lightly beaten eggs**, **2 teaspoons salt**, and **a few grinds of pepper**. Shape into **20 meatballs** (about 2 tablespoons each).



4. Roast meatballs

Arrange **meatballs** over **roasted vegetables** in skillet. Pour **tomatoes and juices** over, then stir in **2 teaspoons vinegar**; season with **salt** and **pepper**. Bake on upper oven rack until meatballs are cooked through and sauce is slightly reduced, 12–15 minutes. Remove skillet, stir ingredients, and switch oven to broil. Broil until meatballs are browned, 3–4 minutes (watch closely).



5. Toast bread

Halve **baguettes** lengthwise, then generously brush cut sides with **oil**. Place on a sheet of aluminum foil, **oiled** side up. Broil on upper oven rack until golden-brown on both sides, 1–2 minutes per side (watch closely). Rub cut sides of bread with **halved garlic clove**. Season with **salt**. Cut each piece of bread into quarters.



6. Make aioli & serve

In a small bowl, stir to combine **mayonnaise**, **remaining chopped garlic**, and **4 teaspoons each of water and oil**. Season to taste with **salt** and **pepper**. Garnish **meatballs** with **remaining chopped parsley**, then serve with **garlic toasts** and **aioli** for spreading on toast or dipping. Enjoy!