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Greek Meatballs with Orzo Pasta

Date:

Additional Ingredients:

- 1 cup Orzo Pasta

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Oven:

- Preheat oven to 350°F and line a baking sheet with parchment paper or aluminum foil.
- Arrange frozen meatballs in a single layer on the prepared baking sheet.
- Bake for 20–25 minutes, flipping halfway through, until the meatballs are browned and the internal temperature reaches 165°F.

Stovetop:

- Heat 2 tablespoons of olive oil in a large skillet over medium heat.
- Add the meatballs, cover with a lid, and sauté for 15–20 minutes, flipping every few minutes to brown evenly, until they reach an internal temperature of 165°F.

Air Fryer:

- Preheat the air fryer to 400°F.
- Place the meatballs in a single layer in the basket, leaving space between them.
- Cook for 8–10 minutes, turning halfway through, until the meatballs reach an internal temperature of 165°F.

Additional Instructions:

- Orzo Preparation: Cook the orzo according to the package instructions. Drain and return to the pot. Add the seasoning mixture to the cooked orzo and stir until well combined.

Serving Suggestions:

- Serve the meatballs with seasoned orzo and a side of roasted vegetables, a fresh salad, or asparagus with Kalamata olives.
- Quick Tip: Toss sliced onions and peppers into the pan with some salt and pepper while baking or sautéing the meatballs for a simple and flavorful veggie side.