



In your box

¼ cup Panko Breadcrumbs
1 oz. Teriyaki Glaze
1 tsp. Multicolor Sesame Seeds
1 fl. oz. Korean BBQ Sauce
6 oz. Snow Peas
8 ½ oz. Cooked Jasmine Rice
.406 fl. oz. Tamari Soy Sauce

Customize It Options

12 oz. Ground Turkey
10 oz. Antibiotic-Free Ground Beef
12 oz. Ground Pork

*Contains: wheat, soy

You will need

Olive Oil, Salt, Pepper
Mixing Bowl

HOME CHEF
Fresh
AND EASY

Oven-Ready

Korean BBQ Turkey Meatballs

with jasmine rice and snow peas

NUTRITION per serving—Calories: 657, Carbohydrates: 71g, Fat: 29g, Protein: 41g, Sodium: 1362mg.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

25-35 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Medium



1

Prepare the Ingredients

- Preheat oven to 425 degrees. When ingredient appears in recipe, remove from packaging. Thoroughly rinse any fresh produce and pat dry.
- Place rice on one side of prepared tray. Carefully massage rice in bag to break up any clumps. Top with soy sauce, snow peas, 2 tsp. olive oil, and teriyaki glaze.



2

Add the Meatballs

- In a mixing bowl, combine turkey, panko, ¼ tsp. salt, and a pinch of pepper. Form into six equally-sized meatballs and place in empty side of tray.
- If using ground beef or ground pork, follow same instructions.



3

Bake the Dish

- Bake uncovered in hot oven until meatballs reach a minimum internal temperature of 165 degrees, 25-30 minutes.
- If using ground beef or ground pork, bake uncovered in hot oven until meatballs reach a minimum internal temperature of 160 degrees, 25-30 minutes.
- Carefully remove from oven. Top meatballs with Korean BBQ sauce (to taste), and sesame seeds. Bon appétit!