



In your box

5 oz. Peas
1 oz. Ricotta
8 oz. Precooked Seasoned Potatoes
1 tsp. Seasoned Salt Blend
4 oz. Stroganoff Sauce
2 Tbsp. Italian Panko Blend

Customize It Options

12 oz. Ground Pork
12 oz. Ground Turkey
10 oz. Ground Beef

*Contains: milk, wheat, soy

You will need

Olive Oil



Oven-Ready

Stroganoff Pork Meatballs

with potatoes and peas

NUTRITION per serving—Calories: 835, Carbohydrates: 35g, Fat: 57g, Protein: 39g, Sodium: 1843mg.

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

35-45 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Not Spicy



Prepare the Meatballs

- Preheat oven to 400 degrees. When ingredient appears in recipe, remove from packaging. Thoroughly rinse any fresh produce and pat dry.
- Mix **ground pork**, **panko**, **ricotta**, and half the **seasoned salt** (reserve remaining for potatoes and peas) in provided tray until completely combined. Form into eight equally-sized meatballs. Place on one side of tray.
- *If using **ground beef** or **ground turkey**, follow same instructions.*



Add the Vegetables and Sauce

- Combine **potatoes**, **peas**, remaining **seasoned salt**, and 2 tsp. **olive oil** in empty side of tray. Top **meatballs** with **stroganoff sauce**.



Finish the Dish

- Bake uncovered in hot oven until **meatballs** reach a minimum internal temperature of 160 degrees, 30-35 minutes.
- *If using **ground beef**, follow same instructions. If using **ground turkey**, bake uncovered in hot oven until meatballs reach a minimum internal temperature of 165 degrees, 30-35 minutes.*
- Carefully remove from oven. Bon appétit!