In your box

½ oz. Tortilla Strips
3 oz. Corn Kernels
¼ cup Panko Breadcrumbs
1 oz. Grated Cotija Cheese
8 oz. Cilantro Rice
3 Tbsp. Chipotle Pesto
6 oz. Crushed Tomatoes

Customize It Options
12 oz. Ground Pork
10 oz. Antibiotic-Free Ground Beef
10 oz. Ground Beef
*Contains: milk, wheat

You will need

Salt, Pepper

Mixing Bowl

HOME CHEF
Fresh
AND EASY

Oven-Ready

Chipotle Pork Meatballs
with cilantro rice and cotija cheese

NUTRITION per serving–Calories: 778, Carbohydrates: 61g, Fat: 42g, Protein: 40g, Sodium: 1389mg.
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	Cook Within	Difficulty Level	Spice Level
25-35 min.	5 days	Easy	Mild

Make the Meatballs

- Preheat oven to 425 degrees. When ingredient appears in recipe, remove from packaging.
- Combine **ground pork**, **panko**, **pesto**, ¼ tsp. **salt**, and a pinch of **pepper** in a mixing bowl. Form into eight equally-sized meatballs and place in one side of provided tray.
- Top meatballs with **tomatoes** and a pinch of salt and pepper.
- *If using* **ground beef**, *follow same instructions.*

Add the Rice and Corn

- Carefully massage **rice** in bag to break up any clumps. Combine rice, **corn**, and 1 Tbsp. **water** in empty side of tray.

Bake the Dish

- Cover with foil. Bake in hot oven until **meatballs** reach a minimum internal temperature of 160 degrees, 20-25 minutes.
- *If using* **ground beef**, *follow same instructions.*
- Carefully remove from oven and uncover. Top meatballs with **cheese** and garnish **rice** with **tortilla strips**. Bon appétit!