



#### In your box

8 fl. oz. Marinara Sauce  
6 oz. Sliced Cremini Mushrooms  
1 tsp. Italian Seasoning Blend  
1.26 oz. Mayonnaise  
¼ cup Italian Panko Blend  
2 oz. Grated Parmesan  
8 oz. Cooked Spaghetti

#### Customize It Options

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

\*Contains: milk, eggs, wheat

#### You will need

Olive Oil, Salt, Pepper  
Mixing Bowl



Oven-Ready

## Parmesan Pork Meatballs

with spaghetti and marinara

NUTRITION per serving—Calories: 924, Carbohydrates: 55g, Fat: 52g, Protein: 49g, Sodium: 1664mg.

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

30-40 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Not Spicy



### Prepare the Ingredients

- Preheat oven to 425 degrees. When ingredient appears in recipe, remove from packaging. Thoroughly rinse any fresh produce and pat dry.
- Combine **spaghetti**, 2 tsp. **olive oil**, and a pinch of **salt** in provided tray. Top evenly with **marinara**, then **mushrooms**.



### Make the Meatballs

- In a mixing bowl, combine **ground pork**, **panko**, **Italian seasoning**, **mayonnaise**, half the **Parmesan** (reserve remaining for garnish), ¼ tsp. **salt**, and a pinch of **pepper**.
- Form pork mixture into six equally-sized meatballs. Place evenly on **mushrooms**.
- *If using **ground beef**, follow same instructions.*



### Bake the Dish

- Bake uncovered in hot oven until **meatballs** reach a minimum internal temperature of 160 degrees, 25-30 minutes.
- *If using **ground beef**, follow same instructions.*
- Carefully remove from oven. Stir **spaghetti** and **sauce** until combined. Top with remaining **Parmesan**. Bon appétit!