



In your box

- ½ oz. Crispy Fried Onions
- 4 Butter Crackers
- .42 oz. Mayonnaise
- 6 oz. Trimmed Green Beans
- 1 oz. Apple Butter
- 1 tsp. Grained Dijon Mustard
- ½ tsp. Garlic Salt
- 8 oz. Precooked Seasoned Potatoes
- 1 oz. Shredded White Cheddar Cheese

Customize It Options

- 10 oz. Ground Pork
- 12 oz. Impossible Burger
- 10 oz. Ground Beef
- 12 oz. Ground Turkey

*Contains: milk, eggs, wheat, soy

You will need

- Olive Oil, Salt, Pepper
- Mixing Bowl



Oven-Ready

Pork Meatballs and Apple Mustard Sauce

with white cheddar potatoes and green beans

NUTRITION per serving—Calories: 762, Carbohydrates: 36g, Fat: 53g, Protein: 34g, Sodium: 1658mg.

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



1

Bake the Vegetables

- Preheat oven to 425 degrees. When ingredient appears in recipe, remove from packaging. Thoroughly rinse any fresh produce and pat dry.
- Break **green beans** in half. Combine green beans, **potatoes**, 2 tsp. **olive oil**, ¼ tsp. **salt** and a pinch of **pepper** in provided tray.
- Spread into an even layer. Bake uncovered in hot oven, 5 minutes.
- While vegetables bake, make meatballs.



2

Make the Meatballs

- Finely crush **crackers**.
- In a mixing bowl, combine **ground pork**, crackers, **mayonnaise**, **garlic salt**, and a pinch of **pepper**. Form into six evenly-sized meatballs.
- After ten minutes, carefully remove tray from oven and push **vegetables** to one side. *Tray will be hot! Use a utensil.*
- Place meatballs in empty side of tray.
- *If using **ground beef**, **Impossible Burger**, or **ground turkey**, follow same instructions.*



3

Bake the Dish

- Bake uncovered in hot oven until **meatballs** reach a minimum internal temperature of 160 degrees, 20-25 minutes.
- *If using **ground beef**, follow same instructions until meatballs reach a minimum internal temperature of 160 degrees, 20-25 minutes. If using **ground turkey**, bake uncovered in hot oven until meatballs reach a minimum internal temperature of 165 degrees, 25-30 minutes. If using **Impossible Burger**, bake uncovered in hot oven until meatballs are heated through, 25-30 minutes.*
- While meatballs bake, wash mixing bowl used to make meatballs clean.
- Carefully, remove from oven. Top **vegetables** with **cheese** and let melt. Combine **apple butter**, **Dijon**, and 1 tsp. **water** in washed mixing bowl. Top meatballs with apple butter-Dijon and **crispy onions**. Bon appétit!