



#### In your box

- 1 oz. Shredded Swiss Cheese
- 1.26 oz. Mayonnaise
- 8 oz. Sliced Zucchini
- 1 tsp. Garlic Pepper
- 6 Butter Crackers
- 4 oz. Grape Tomatoes
- ½ oz. Grated Parmesan
- 1 oz. Crumbled Bacon

#### Customize It Options

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

\*Contains: milk, eggs, wheat, soy

#### You will need

- Olive Oil, Salt, Pepper
- Mixing Bowl



Oven-Ready

## Turkey Bacon Swiss Meatballs

with garlic butter cracker zucchini

NUTRITION per serving—Calories: 622, Carbohydrates: 16g, Fat: 40g, Protein: 47g, Sodium: 1440mg.

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

### Prepare the Vegetables

- Preheat oven to 425 degrees. When ingredient appears in recipe, remove from packaging. Thoroughly rinse any fresh produce and pat dry.
- Combine **zucchini**, **tomato**, ½ tsp. **olive oil**, **garlic pepper**, and ¼ tsp. **salt** in provided tray. Push to one side.



2

### Make the Meatballs

- Finely crush **butter crackers**.
- In a mixing bowl, combine **turkey**, ⅔ the crushed crackers (reserve remaining for vegetables), ⅔ the **mayonnaise**, half the **bacon** (reserve remaining of both for bacon aioli), ¼ tsp. **salt**, and ¼ tsp. **pepper**.
- Form turkey mixture into six equally-sized meatballs. Place in empty space in tray.
- *If using **ground beef**, **Impossible Burger**, 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. If using **Impossible Burger**, bake uncovered in hot oven until meatballs are heated through, 25-30 minutes.*
- While meal bakes, combine remaining **bacon** and remaining **mayonnaise** in bacon container.
- Carefully remove from oven. Top meatballs with dollops of mayonnaise-bacon aioli and **Swiss cheese**. Top **vegetables** with **Parmesan** and remaining **crushed crackers**. Bake again, 4 minutes.
- Carefully remove from oven. Bon appétit!