



In your box

4 oz. Sliced Cremini Mushrooms
½ oz. Blue Cheese
4 Butter Crackers
.84 oz. Mayonnaise
8 oz. Green Beans
½ oz. Crispy Fried Onions
½ tsp. Garlic Salt
1 oz. Caramelized Onion Jam
1 oz. Sour Cream

Customize It Options

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

*Contains: milk, eggs, wheat, soy

You will need

Olive Oil, Salt, Pepper
Mixing Bowl



Oven-Ready

Steak House Meatballs

with roasted green beans and mushrooms

NUTRITION per serving—Calories: 619, Carbohydrates: 25g, Fat: 43g, Protein: 32g, Sodium: 1523mg.
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



Bake the Vegetables

- Preheat oven to 425 degrees. When ingredient appears in recipe, remove from packaging. Thoroughly rinse any fresh produce and pat dry.
- Combine **green beans**, **mushrooms**, 1 tsp. **olive oil**, ½ tsp. **salt** and a pinch of **pepper** in provided tray. Spread into a single layer.
- Roast uncovered in hot oven, 10 minutes.
- While vegetables bake, make meatballs.



Add the Meatballs

- Finely crush **crackers**.
- Combine **ground beef**, **crackers**, **sour cream**, **garlic salt**, and a pinch of **pepper** in a mixing bowl. Form mixture into six evenly-sized meatballs.
- Carefully remove tray from oven. Push **vegetables** to one side. *Tray will be hot! Use a utensil.*
- Place meatballs in empty side of tray.
- *If using **ground turkey**, Impossible Burger, or **ground pork**, follow same instructions.*



Bake the Meal

- Bake again uncovered in hot oven until **meatballs** reaches a minimum internal temperature of 160 degrees, 20-25 minutes.
- *If using **ground pork**, follow same instructions. If using **ground turkey**, bake again uncovered in hot oven until meatballs reaches a minimum internal temperature of 165 degrees, 20-25 minutes. If using **Impossible Burger**, bake again uncovered until meatballs are heated through, 20-25 minutes.*
- Carefully remove from oven. Rest, 3 minutes. While meal rests, combine **caramelized onion**, **mayonnaise**, and a pinch of **pepper** in caramelized onion shipping container.
- Stir **green beans**. Top meatballs with caramelized onion mixture, **blue cheese** (to taste), and **crispy onions**. Bon appétit!