



In your box

¼ cup Italian Panko Blend
12 oz. Broccoli Florets
1 oz. Queso Fresco
1 tsp. Taco Seasoning
2 oz. Hot Jalapeño Jelly

Customize It Options

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

*Contains: milk, wheat

You will need

Olive Oil, Salt, Pepper



Oven-Ready

Red Pepper Jelly Pork Meatballs

with queso fresco broccoli

NUTRITION per serving—Calories: 569, Carbohydrates: 30g, Fat: 33g, Protein: 34g, Sodium: 1406mg.

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

Medium



1

Make the Meatballs

- Preheat oven to 425 degrees. When ingredient appears in recipe, remove from packaging. Thoroughly rinse any fresh produce and pat dry.
- Combine **ground pork, panko, taco seasoning,** and ¼ tsp. **salt** in provided tray.
- Form ground pork mixture into eight evenly-sized meatballs. Place meatballs on two opposite sides of tray.
- *If using ground beef, ground turkey or Impossible Burger, follow same instructions.*



2

Add the Broccoli

- Place half the **broccoli** in empty middle of tray.
- Top with ¼ tsp. **salt** and a pinch of **pepper**. Then top with remaining broccoli, then 1 Tbsp. **olive oil**, ¼ tsp. salt, and a pinch of pepper.



3

Bake the Meal

- Bake uncovered in hot oven until **broccoli** is tender and **meatballs** reach a minimum internal temperature of 160 degrees, 25-30 minutes.
- *If using ground beef, follow same instructions. 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.*
- Carefully remove from oven. Top meatballs with **jalapeño jelly** and broccoli with **cheese**. Bon appétit!