



#### In your box

1 oz. Light Cream Cheese  
¼ tsp. Red Pepper Flakes  
8 oz. Cooked Red Potatoes  
1 oz. Roasted Garlic & Herb Butter  
¼ cup Italian Breadcrumbs  
1 oz. Shredded Parmesan Cheese  
5 oz. Peas  
6 fl. oz. Marinara Sauce  
1 fl. oz. Basil Pesto Aioli

#### Customize It Options

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

\*Contains: milk, eggs, wheat, soy

#### You will need

Olive Oil, Salt, Pepper  
Mixing Bowl



Oven-Ready

## Rosee Covered Turkey Meatballs

with Parmesan and garlic potatoes

NUTRITION per serving—Calories: 782, Carbohydrates: 49g, Fat: 43g, Protein: 44g, Sodium: 1749mg.

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

35-45 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Mild



### 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 turkey**, **breadcrumbs**, **aioli**, and  $\frac{1}{4}$  tsp. **salt** in a mixing bowl. Form into six evenly-sized meatballs.
- *If using ground beef or ground pork, follow same instructions.*
- In one side of provided tray, add **marinara**, then **cream cheese**. *Cream cheese will melt as meal bakes.* Place meatballs on marinara.



### Add the Vegetables

- Combine **potatoes**, 2 tsp. **olive oil**,  $\frac{1}{4}$  tsp. **salt**, and a pinch of **pepper** in empty side of tray. Top with half the **Parmesan** (reserve remaining for garnish).



### Bake the Meal

- Bake uncovered in hot oven until **meatballs** reach a minimum internal temperature of 165 degrees, 20-22 minutes.
- *If using ground pork or ground beef, bake uncovered in hot oven until meatballs reach a minimum internal temperature of 160 degrees, 20-22 minutes.*
- Carefully remove from oven. Top **potatoes** with **peas** and **butter**. Bake again until butter is melted and peas are warmed through, 8-10 minutes.
- Carefully remove from oven. Remove meatballs to a plate. Let rest, 3 minutes. Stir **marinara** and **cream cheese** until smooth. Garnish meatballs with marinara-cream cheese sauce, **red pepper flakes** (to taste), and remaining **Parmesan**. Bon appétit!