



In your box

- ½ tsp. Garlic Salt
- 4 oz. Pre-Cut Zucchini
- ¼ cup Italian Panko Blend
- 8 oz. Cooked Penne Pasta
- 2 oz. Ricotta
- 8 fl. oz. Marinara Sauce
- 1 oz. Shredded Mozzarella
- ½ oz. Grated Parmesan
- 🌶️ ¼ tsp. Red Pepper Flakes

Customize It Options

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

*Contains: milk, wheat

You will need

- Olive Oil
- Mixing Bowl

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Oven-Ready



Marinara Penne and Ricotta Meatballs

with mozzarella and Parmesan

NUTRITION per serving—Calories: 730, Carbohydrates: 56g, Sugar: 11g, Fiber: 4g, Protein: 43g, Sodium: 1378mg, Fat: 33g, Saturated Fat: 13g
 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

25-35 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Mild

Before you cook

All cook times are approximate based on testing.

Customize It Instructions

- If using **ground pork**, follow same instructions as ground beef in Steps 2 and 3, baking uncovered in Step 3 until pork reaches minimum internal temperature, 7-8 minutes.
- If using **ground chicken**, follow same instructions as ground beef in Steps 2 and 3, baking uncovered in Step 3 until chicken reaches minimum internal temperature, 7-8 minutes.
- If using **Impossible burger**, follow same instructions as ground beef in Steps 2 and 3, baking uncovered in Step 3 until heated through, 7-8 minutes.



1. Prepare the Ingredients

- Preheat oven to 425 degrees. Thoroughly rinse any fresh produce and pat dry.
- Combine **zucchini** and 1 tsp. **olive oil** on one half of provided tray.



2. Add the Meatballs

- Combine **ground beef**, **ricotta**, **panko**, and **seasoning blend** in a mixing bowl.
- Form into six evenly-sized meatballs. Place in empty side of tray.
- Bake uncovered in hot oven, 15 minutes.



3. Bake the Dish

- Carefully remove tray from oven. Add **pasta** and **marinara** to **zucchini** and stir to combine. Top pasta with **Parmesan** and **mozzarella**.
- Bake again uncovered until meatballs reach a minimum internal temperature of 160 degrees, 7-8 minutes.
- Carefully remove tray from oven. Garnish with **red pepper flakes** (to taste). Bon appétit!